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December 2018
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Middle East

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complete
Christmas

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festive feast



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Healthy home cooking

*How to stay on track
over the holidays*

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Dubai restaurant reviews • Tried & tasted recipes • Dining deals in Abu Dhabi • Eating in St. Lucia

UNWRAP THE SEASON

John Lewis Festive Collection available at
Robinsons Department Store



John Lewis

ROBINSONS
SINCE 1858

Welcome to December!

This month's issue of *BBC Good Food Middle East* is here to make the holidays painless and nightmare-free in the kitchen (we hope!).

We have a mouthwatering line-up of festive recipes to enjoy, including pancetta & roast shallot-stuffed turkey, sizzled sprouts with pistachios & pomegranate, cheesy celeriac, leek & rosemary gratin, Tuscan sausage, kale & ciabatta stuffing, wild mushroom Yorkshire puddings, extra creamy bread sauce, make-ahead gravy and much more.

Worried about perfecting the turkey? Fear not, inside we've prepared three different mouthwatering options to ensure you not only have an incredible, traditional centerpiece for the Christmas table, but one that's tender, juicy and bursting with flavour.

From the perfect pudding, to special sweets and edible treats – we've got you covered. Go traditional with our easiest-ever mince pies, or get creative with our cover recipe, the vanilla & spice chocolate drip cake on page 60, which includes three fantastic ways to decorate the exterior.

For further inspiration, check out our website, bbcgoodfoodme.com, where we have hundreds of recipes to choose from for all occasions, whether it be Christmas Eve dinner, Christmas Day lunch, Boxing Day comforts (bubble and squeak at the ready), or a NYE feast to remember.

This issue also reveals the *BBC Good Food Middle East Awards 2018* winners – as voted by you, the public. Over 111,000 people voted for their favourites this year, and the winners were awarded at a glittering ceremony at The Ritz Carlton, Dubai last month (p98) – all thanks to you!

Wishing you and yours the happiest of holidays!

Till next year,



Sophie
Editor



FREE with this issue
The Festive Food Guide 2018
– for all your dining out needs
over the holidays

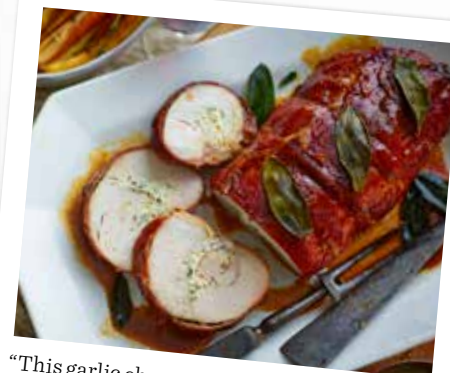
WHAT WE'RE LOVING!



"These light sweet potato nachos are a great dish to pop on the table during your festive parties," says sales executive, Liz



Online editor, Glesni says: "Don't forget to enjoy a healthy start to the day this festive season. This porridge with berry compote, figs & pistachios will help keep the snacking at bay."



"This garlic cheese turkey roll is a great way of mixing things up at Christmas dinner," says graphic designer, Froilan.



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WIN!

Our recipe descriptions

V Suitable for vegetarians.

❄ You can freeze it.

❄ Not suitable for freezing.

Easy Simple recipes even beginners can make.

A little effort These require a bit more skill and confidence – such as making pastry.

More of a challenge Recipes aimed at experienced cooks.

Low fat 12g or less per portion.

Low cal 500 calories or less per main.

Superhealthy Low in saturated fat, 5g or less per portion; low in salt, 1.5g or less; and at least one of the following: provides one-third or more of your daily requirement of fibre, iron, calcium, folic acid and/or vitamin C, or counts at least one portion of your recommended 5-a-day fruit and veg.

Good for you Low in saturated fat, low in salt.

Heart healthy Low in saturated fat, with 5g or less, and low in salt, with 1.5g or less, and high in omega-3 fatty acids.

1 of 5-a-day The number of portions of fruit and/or veg contained in a serving.

Vit C **Iron** **Omega-3** **Calcium** **Folate** **Fibre**

Indicating recipes that are good sources of useful nutrients.

GLUTEN FREE Indicates a recipe is free from gluten.

Some recipes contain pork. They are clearly marked and are for non-Muslims only. Look for this symbol:

P Contains pork.

gf YOUR SAY

We love
hearing
from you!

STAR LETTER

Veggie protein suppers

Stay full for longer with these satisfying vegetarian dinners. Each one contains 15g of protein or more per serving

1 Satay tofu skewers with garlic & ginger pak choi

SERVES 2 PREP 15 mins COOK 10 mins EASY

- 3 tbsp smooth peanut butter
1 tsp light soy sauce
pinch of chili flakes
1 lime, juiced, & cut into wedges
200g firm tofu (see tip, below), cut into chunks
1 tbsp rapeseed oil
- 1 garlic clove, sliced
small piece of ginger, sliced
200g pak choi, leaves separated
1 tbsp roasted peanuts
You will need
4 skewers (soak in cold water for 20 mins if they're wooden)

- 1 Mix the peanut butter, soy, chili and lime juice together with 50ml water. Pour half into a roasting tin, add the chunks of tofu and stir to coat. Leave to marinate for 30 mins if you have time, then thread onto four skewers and put on a baking tray.
- 2 Heat the grill to its highest setting. Grill the tofu for 4 mins on each side until nicely browned and crisp. Meanwhile, heat the oil in a frying pan or wok. Add the garlic and ginger and sauté for 1 min or so, then tip in the pak choi and cook for about 3 min until well wilted.
- 3 Divide the pak choi and skewers between plates. Sprinkle over the peanuts, drizzle over the remaining sauce and serve with large wedges of rice accompanied by rice.

GOOD TO KNOW veggie-friendly low-cal calcium-folate-1-of-5-a-day
PER SERVING 228 kcal • fat 25g • saturated fat 6.5g • sodium 45g • fiber 10g • protein 10g
 • sat 65g

81 tip

If you can't find firm toke, you can use another type by draining off the liquid, sandwiching between kitchen paper and putting something heavy on top of it to weight it down. Leave for half

an hour before using.

2 Three bean spring minestrone

[Return to top](#)

- 2 tbsp olive oil, plus extra for
drizzling
1 banana shallot, chopped
1 fennel bulb, thinly sliced
2 garlic cloves, chopped
400g can cannellini beans
400g can borlotti beans

- 1 Put the oil in a saucepan over a medium heat, add the shallot, finely garlic and a pinch of salt and cook until softened. Drain the beans, reserving the starchy water from half of one can. Tip these into the pan along with the stock, green beans and cheese rind. Cook for 15 mins until the green beans are completely softened.

③ Butternut, chickpea, feta & pickled radish salad

SERVES 4 **PREP** 15 mins **COOK** 50 mins **EASY** ✓

- 2 tbsp olive oil 2 tbsp sherry vinegar
1 tbsp rose harissa 200g mixed radishes, cut into
pieces
1 butternut squash, skin on, 80g vegetarian feta, crumbled
seeds removed and cut into 1 small pack dill, chopped
large wedges 2 x 400g can chickpeas,
drained 2 tbsp pumpkin seeds, toasted

- Heat oven to 200C/390F, fan, gas 6. Mix the oil with the horseradish, then toss with the buttered squash and some seasoning in a large bowl. Roast for 30 mins.
- Add the chickpeas, toss together, then cook a further 20 mins.
- Meanwhile, heat the sherry vinegar in a saucepan with a big pinch of sugar and salt to a thick syrup. Bring to a simmer, then remove from the heat and tip in the radishes. Mix and set aside.
- Pile the buttered and chickpeas onto a platter, mix through most of the feta and **dill**, then scatter over the pickled radishes and their liquor. Top with the remaining feta, dill and pumpkin seeds.



awesome! I'd highly recommend this Mexican street food spot to all taco lovers out there, especially the carne asado taco!

Simon Fraser



I'm a massive foodie and have recently been really struggling to lose weight. I just wanted to say thank you, BBC Good Food ME for

your generous selection of healthy recipes, they're helping me to stay on track as the recipes are wholesome and filling. Please keep them coming!

Sandra Green

B **BC Good Food Middle East** magazine is something I always pick up for delicious and seasonal recipes when I want to impress someone. I rely on the recipes when cooking for my family and find that there is a good balance of simple, nourishing every day meals to the more decadent varieties. I also enjoy reading the restaurant reviews as they give a good insight into the restaurant scene in the Middle East.

Jordana Hurrell

WIN!

The Winner of the Star letter receives a **1,000 AED shopping voucher from Tavola**, the leading retailer for your favorite brands of kitchen products, tableware and bakeware. Shop for Alessi, WMF, Staub, Zwilling Henckels, Vitamix, Wilton and much more in our stores across the GCC and online: **www.tavolashop.com**



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with your thoughts and comments, and send us your photos with your copy of BBC Good Food ME!

You can also connect with us on social media! Find us on:



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Or, you could write to us at: The Editor, BBC Good Food Middle East, Grosvenor Business Tower, Barsha Heights, Office 804
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Which real are you?
f i t p #eatreal

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NEWS *nibbles*

What's hot and happening in the culinary world, in the UAE and across the Middle East



GUILT-FREE, NUTRITIOUS DESSERTS

Barakat's Quality Plus' healthy, non-dairy frozen treats are packed with the natural nutrients and vitamins of real fruits and vegetables and give you the pick-me-up you need without the guilt of a regular dessert.

The perfectly portioned ice lollies are just a fraction of the firm's product range, and can be consumed as a post-workout refresher, or as your child's midday snack. The fruit and veggie ice pops come in a variety of combinations and pack sizes for every taste and lifestyle. Some of the most popular flavours include Beetroot Berry, Mango & Passionfruit, Strawberry & Banana, and Orange.

Driven by passion and an unreciprocated love for frozen desserts, each product is made to order and not stock piled – which is key to ensuring the incredible flavour and texture of each dessert. Barakat guarantees that each product is 100 percent fresh, using 100 percent clean quality ingredients with no artificial colours or flavours. With over 500 ice cream flavours on offer, from vanilla to baklava, and butterscotch to cucumber – there really is a flavour to suit everyone! What's more, each flavour can be customised to suit an individual's needs; be it vegan, sugar-free, gluten-free or nut-free. For more information, visit barakatfresh.ae.



M&S meat & poultry range debuts in Dubai

Marks & Spencer fans, we have exciting news – selected M&S Foodhalls across Dubai now stock its in-house range of meat and poultry. Marking a major step forward for customers in terms of choice and quality, the new range comprises a comprehensive selection of fresh beef, lamb and chicken. With 18 cuts to choose from, the range features beef and lamb from New Zealand and chicken from the UK. The launch of this line means you'll now be able to use M&S for a complete shop. The ranges can be found in five M&S Foodhalls in Dubai, including Dubai Festival City, Marina Walk, Ibn Batutta, The Springs and Mall of the Emirates.

THE BEST BITES



Farmers Market returns to Bay Avenue

The much-loved Farmers Market has re-opened at Bay Avenue, by Dubai Retail, bringing a new and exciting season of local and organic goodness with vendors retailing products ranging from home-grown vegetables and fruits to fresh baked goods, preserves and vegan treats.

Returning for its 10th season, the Farmers Market offers a chance for consumers to source organic and fresh produce and directly interact with locally based farmers. Visitors can also choose from a selection of crops picked in the morning and brought directly for sale to the market at Bay Avenue. In addition, kids can spend quality time at a dedicated kids zone and participate in activities such as face painting, arts and crafts, caricature drawing, canvas and mask painting and clay art.

Baker and Spice, the artisanal food shop, will also offer pastries, breads, cakes and preserves all made with organic produce, largely supplied by the local farmers. The stall will additionally serve a market breakfast, freshly cooked on the grill.

The Farmers Market takes place every Friday and Saturday through till May 2019, from 8am till 3pm at Bay Avenue in Business Bay (the outdoor area in front of the P4 parking).

FESTIVE MARKETS

Madinat Jumeirah's Festive Market



Madinat Jumeirah will be welcoming back its annual Festive Market to Fort Island this December. In a bid to foster the festive spirit, Jumeirah has introduced a brand-new addition to the yearly festivities; the ever-popular market is also heading to Jumeirah Creekside Hotel from 20th – 28th December.

This year, families can look forward to two

magical Jumeirah festive fairs; one nestled within Madinat Jumeirah and the other in the heart of the city at Jumeirah Creekside Hotel. The well-known and loved Festive Market in Madinat Jumeirah is one of the must-visit family attractions in Dubai during the winter season. Demonstrating the essence of a traditional German Market, without the need for coats or scarves, visitors can expect festive fun, merry magic and endless entertainment for the whole family.

At Madinat Jumeirah, Santa's little helpers can take to the winding waterways with the big man himself on a traditional Abra boat, enjoy the giant snow ball zone, marvel at the interactive LED Christmas tree and create their own gingerbread houses.

The market will be open daily from 12pm - late (3pm – late on Sunday 23rd and Wednesday 26th). Entry to the market is free of charge. For more information on Jumeirah's festive market, see jumeirah.com.

HABTOOR PALACE'S FESTIVE GARDEN



From December 4 till 21, Habtoor Palace's enchanting Festive Garden will be open daily from 3pm until midnight, to ensure visitors are able to celebrate the Christmas season in true palatial fashion. Located in the property's Versailles Gardens, the space will resemble a winter wonderland, providing fun festivities for all the family.

The garden will comprise of dazzling decorations, holiday carols and fun rides for the little ones. Rides include a chu chu train, mini golf, merry go round, gingerbread house making and everyone's favourite – a dedicated Snow Fight zone! Every day, at 6pm sharp, a jolly Santa will arrive, and head straight to his grotto, where all the little ones can meet up. The evening continues with a live band playing seasonal classics from 7pm onwards, ensuring all guests are in the festive spirit. To add on to the winter cheer, there will be a variety of kiosks and food stalls, serving up a delicious Yuletide of traditional delights alongside a selection of Christmas beverage favourites. Drinks start from AED 25, while festive food favourites start from AED 30.

Entry to the Festive Garden will be complimentary and pets will also be allowed with presence of their owners, to make sure the whole family is involved. For more information, call 04 435 1542 or e-mail festive.habtoorpalace@hiltonhabtoorcity.com.

Flavours of the *month*

Here is what's hot and happening
around town this month.

New on the block

🔥 ZETA, Address Downtown

Named after a star that lights the sky at night, ZETA, an al fresco dining destination, is now open at Address Downtown. With the closest views of the iconic Burj Khalifa and the Dubai Fountain, ZETA serves Californian and Asian cuisine. The ingenious menu and understated luxe design of ZETA embodies Address Downtown's differentiating characteristics – luxury and excellence. Designed by Square 8, the new restaurant and lounge with 400 seating boasts inspiring artistic designs and touches such as gold and green metal palm leaves and trees, to mediate the effect of an urban waterfront dining destination. For more information and bookings, call +9714 888 3444 or e-mail dine@emaar.com.

🔥 Joe's Backyard, Holiday Inn, Dubai Festival City

Last month, Joe's Backyard opened its doors at Holiday Inn, Dubai Festival City. With a braai measuring a whopping 2.5 metres, Joe's offers a greatest-hits of flame-grilled flavors from around the world, including Australia, the US, South Africa, Brazil and Argentina, matched with a laid-back ambiance and diverse beverage offer. Located on the 19th floor of the Holiday Inn, Dubai Festival City, with awesome views over the Dubai skyline and the Burj Khalifa. The menu showcases the quality produce cooked simply, from prawns and snags to ribeye and chooks, matched with specialties such as braised and slow cooked meat – all seasoned with Joe's secret baste mix. Visit joebackyard.com.

🔥 Opa, Fairmont Dubai

Offering an authentic Greek experience, Opa will soon open its doors at the Fairmont Hotel in Dubai. Featuring an affordable menu specialising in Greek cuisine coupled with charming interiors and friendly ambiance, Opa promises a multi-sensory traditional Greek experience, from the Zorba dance to smashing dishes, to Greek inspired music and various entertainment. Boasting an extensive selection of Greek flavours and spices, the carefully curated menu includes tender grilled meats, zesty salads, fresh fish dishes and sweet pastries inspired by the Grecian islands, alongside a few alternative dishes paired with hops and grapes. For more information e-mail reservations@opadubai.com or call +971 4 357 0557.



ZETA, Address Downtown

Text by SOPHIE VOELZING | Photographs SUPPLIED

Marriott International Hotels

This festive season, Marriott International Hotels in the UAE is dishing up unbeatable offers all the way through December to January 15, 2019. Enjoy the options of 2 for 1 on main courses & drinks, kids eat free, 30% discount for groups and free drinks with dinner at over 80 venues! So, whether you want to celebrate with your family, friends or work colleagues, Marriott International has you covered. To see the full list of participating restaurants and bars, visit FestiveCravings.com.

Shanghai Chic, Mövenpick Hotel Ibn Battuta Gate Dubai



Imposing high ceilings and a colour palette of burgundy and black complements the Asian creations at Shanghai Chic. The stylish and modern Pan-Asian

restaurant specialises in Asian cuisine, with a generous offering of traditional favourites like the distinct crispy Peking duck, served on thin pancakes with hoisin, onion and cucumbers. With new chef de cuisine in town, anticipate a carefully crafted menu by Chef Bon Chaeng in the coming months perfect for Asian cuisine lovers. This stylish restaurant, with its unique concept of 'unlimited tasting night', is the perfect venue for special dinners and gatherings. Call 04-4440000.



Fogueira Restaurant & lounge, Ramada Plaza Jumeirah Beach

Satisfy your carnivorous cravings with a feast of succulent all-you-can-eat Brazilian style meat at Fogueira. Indulge with 20+ cuts of Brazilian barbequed meat, unlimited Brazilian drinks, live music from a Latino band paired with amazing views from the 35th floor. Various packages are available, starting from Dhs370 with soft drinks and juices. For more information or to make a reservation, visit ramadaplazajbr.com/dining/fogueira-restaurant-lounge/ or call +971 4 439 8888.



MONDAY & WEDNESDAY NIGHT DEALS AT THE OBEROI



MATTO

Every Monday, MATTO Mondays mean non-stop pizza at MATTO from 7pm until 12am. If you're a lover of pizza, head to MATTO hungry on Mondays, where you'll be able to enjoy an unlimited amount of signature pizzas for five hours. There are various food and beverage packages available, starting from Dhs100. For more information or to make a reservation, call +971 4 444 1335, or e-mail reservations@mattodubai.com.



IRIS

A delectable dining experience awaits at Iris Dubai, every Wednesday from 8pm until 12am. Indulge in a non-stop selection of uniquely crafted sushi platters with packages starting from AED 190 at a 'Taste of Iris'. Delight your taste buds while you sample Iris' signature maki rolls, paired with tunes by international resident DJ's Consoul Trainin & DJAD. For more information or to make a reservation, call +971 56 951 1442 or e-mail reservations@irisdubai.com.



WAKA

Nikkei Mondays have relaunched at WAKA. Every Monday from 7pm onwards, enjoy all-you-can-eat maki, nigiri and tempura with one glass of beverage for Dhs120 (additional drinks packages are available). Culinary delights on offer are inspired by the fusion of Peruvian and Japanese cuisine, which is known as the Nikkei-style of cooking. For more information or to make a reservation, visit waka.ae or call 04 444 1455.

Tried & tasted

Each month, we review six of the city's top tables.

Where?

TRESIND STUDIO

Dining experience: Dinner

What's it like? Newly-opened Tresind Studio is tucked away discreetly behind the bar area of Tresind, a fantastic modernist Indian restaurant, that recently underwent an extensive refurbishment (see bbcgoodfoodme.com for my review on Tresind).

The intimate 20-seater Tresind Studio is an exclusive, VIP dining space that offers an elevated experience. Led by talented chef Himanshu Saini, the new studio serves an exceptional 16-course tasting menu, which is available for both meat eaters and vegetarians. The degustation menu showcases a collection of some of Tresind's signature dishes that have been favoured by diners throughout the years, which chef Himanshu has skillfully refined.

Inside, the space is contemporary and buzzing with the sounds of chefs hard at work in the studio's private kitchen and from the interactive demo counter, and fellow diners admiring the artistic presentations and flavours in front of them.

What are the food highlights?

A feast for the senses, Tresind Studio serves up flavour-bursting food that's creatively prepared and imaginatively executed.

I won't give too much away, but an experience for your sense of smell kick-starts the experience and whets your appetite for what's to come – a gastronomical journey through avantgarde-inspired Indian cuisine.

The 16-course menu, entitled 'Chapter 1', starts with Tresind Studio's take on coriander and tamarind pani puri, which is served deconstructed in a homemade ice bowl implanted with coriander leaves. The creative serving dish keeps the food



deliciously cool as you dig into the snow-like tamarind chutney, which is fantastically paired with crunchy broken-down noodles made from a chickpea flour (known as sev in India).

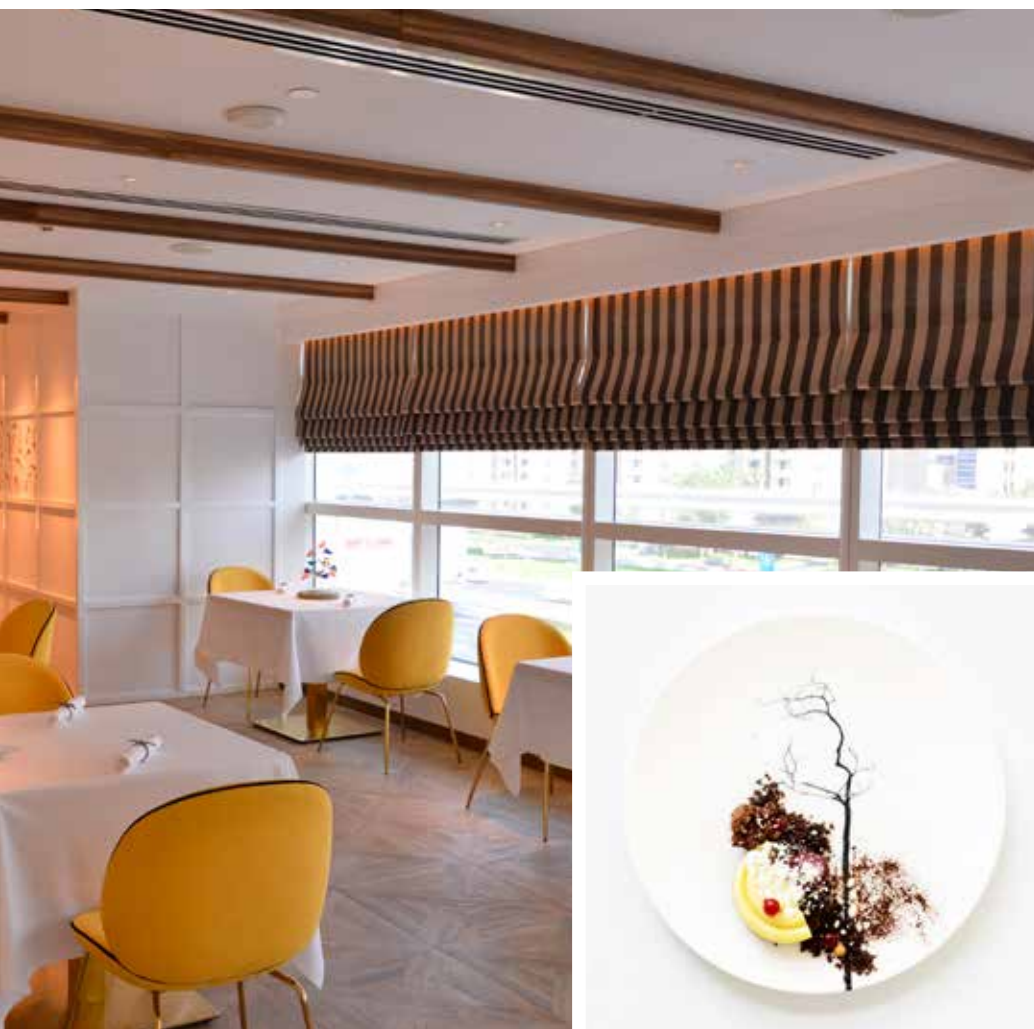
It may come as a surprise at an Indian restaurant, but only one bread course is served at Tresind Studio, and a very small bread course at that. The most delicious crispy roti is presented hot with a generous knob of butter on the side. This mini portion of roti left me wishing to request another, but with

many more dishes to come I was later glad that I refrained.

Bite sized little tart bombs of chaat come next, packing so much flavour, before the mushroom and truffle course, which was ultimately one of my favourite dishes served during the evening. Having visited Tresind over the years, chef Himanshu has consistently served a fantastic dish called mushroom chai. This soup-style dish is served from a tea pot and consumed from a tea cup – it's absolutely delicious and I was excited to see it re-invented at Tresind Studio where it came in the form as mushroom-stuffed ravioli drizzled generously with mushroom and truffle-infused consommé.

John Dory with mustard is course 5 and a delight to eat. The fish comes tightly wrapped in a crispy noodle shell with a spicy honey mustard on the side for dipping. The flavour fun doesn't stop there, as curried chicken and shisho leaf comes next. The full shisho leaf boasts a light tempura coating, is wonderfully crisp and acts as a bed for the chicken





pieces that sit on top, which are tenderly cooked with balanced mixed spices.

An interesting course of ghee-roasted prawns with watermelon is now served. This rasam (soup) dish offers smoky tastes from small bites of feta cheese and delicate watermelon with the prawns, which all come together to combine harmonious creamy, fruity and slightly spicy flavours.

Reaching course 8, my favourite dish of the night is served – lamb and black pepper. The tenderly cooked tandoor lamb chop is slathered in a rich masala gravy and accompanied by a crisp tuile filled with a yoghurt-based filling, which balances the spiciness of the masala sauce. Able to request additional servings of any of the courses, my dining partner devoured a second portion of this dish – a firm favourite at our table.

To neutralise the palette, a transitional course that moves us into the mains arrives. The buckthorn-flavoured sorbet palette cleansers are topped with popping candy and served in clam shells.

The playful wagyu and curry dish that is served next features cooked-to-perfection tenderloin surrounded by five different curry sauces, ensuring that no two bites of beef are the same.

Things get interactive for course 11, when chef Himanshu invites us over to the demo counter to watch him prepare the lentil and rice dish. Faced with a giant slab of marble that's been laser cut into the shape of India, the real-life map houses 20 different ingredients from all over India that are incorporated into the dish, 'khichdi' – India's national dish. One by one chef Himanshu adds each ingredient to create the hearty and wholesome dish.

If you have a sweet tooth, you're in luck as not one, but four sweet courses follow. First up, the pre-dessert course of pineapple carpaccio and coconut pudding provides a delicate introduction to the sweet flavours, followed by the chocolate and cherry course, which is a take on Tresind's famed deconstructed black forest cake. Served with frozen whipped cream and

crumbly Aero-like bubble chocolate, this dessert is a silky, creamy dream.

Revealed through a magnifying glass, the saffron and milk course is playful and theatrical – inviting the whole room to take part. Petite fours with tea and coffee served from a dedicated beverage tableside trolley complete the magical dining experience.

How was the service? Service at Tresind is always unfaltering, yet somehow the team at Tresind Studio manage to take things up a notch and truly provide a first-class service experience.

The bottom line: You're in for something special at Tresind Studio. Head here for gastronomical experience to remember, or a special evening out with you loved with or a small group of friends – you're sure to be impressed.

Want to go? The 16-course tasting menu at Tresind Studio is priced at Dhs450++ for the vegetarian option, and Dhs475++ for the non-vegetarian option. For more information or to make a reservation, call 04 308 0440 or visit tresind.com/en.



perfection with a crunchy pistachio crust on a light carrot puree and a crisp to balance the dish.

And lastly, if you're a fan of fruity flavours, the 'Raspberries 1.1' dessert is not to be missed. This dish playfully showcases raspberries in creative and innovative ways, such as in the form of cake, sorbet, jelly, candy, as a granite and ice cream, as meringue and snow, plus a few other ways that I've leave up to you to guess.

How was the service? The front of house team at Social by Heinz Beck are well-versed on the menu and operate to fine dining standards. Service is with a friendly smile and executed very professionally.

Festive offers at Social by Heinz Beck: If you're looking for a place to dine over the festive period, Social by Heinz Beck is hosting a festive dinner every night from December 24 to 30, from 7pm – 11pm daily. Experience delightful cuisine with a festive six-course set menu priced at Dhs650 for food only and Dhs950 with pairings.

The restaurant will also host a spectacular New Year's Eve dinner on December 31 from 7pm to 12am, where a lavish six-course set menu will be served alongside lively fireworks and entertainment by a talented resident pianist. Priced at Dhs950 for food only and Dhs1,900 with pairings.

Want to go? Priced at around Dhs450 for a 4-course meal, excluding beverages. For more information or to make a reservation, call +971 4 818 2222 or e-mail dxbdp.restaurants@waldorfastoria.com.

Where?

SOCIAL BY HEINZ BECK, WALDORF ASTORIA DUBAI PALM JUMEIRAH

Dining experience: Dinner

What's it like? Social by Heinz Beck is a beautifully sophisticated restaurant at Waldorf Astoria Dubai Palm Jumeirah that serves cotemporary Italian cuisine in a fine dining atmosphere.

Although not always heading up the kitchen, Social by Heinz Beck is led by the world-famed chef Heinz Beck who has three-Michelin stars under his belt for his Rome-based restaurant, La Pergola.

Offering both indoor and outdoor season, Social boasts breathtaking city views of Dubai's skyline, from the elegant Waldorf Astoria property and is the perfect venue for a romantic evening with your other half, or an intimate dinner with a small group of family and friends.

Known across Europe and predominantly in Italy for his innovative work with Italian cuisine, chef Heinz Beck is known as one of today's masters of modern gastronomy and is all about showcasing the raw, natural flavours of an ingredient in a dish through skillful cooking techniques that turn simple products into evocative, intriguing dishes.

What are the food highlights?

Doing things the Italian way, I'd recommend opting to enjoy a four-course meal at Social – portion sizes are relatively on the small side, so you'll have no problems finishing everything that's served.

To begin, don't miss the citrus-marinated amberjack on avocado cream. The dish bursts with wonderful flavours and is served in bite-sized pieces that combine meaty slices of amberjack with micro-greens, meringue for texture and thick dashes of citrus marinade.

Next, chef's take on traditional carbonara is divine. Unlike traditional carbonara that's made with spaghetti laden with sauce and sprinkled with pancetta, the dish served at Social mixes things up – in an excellent way! The carbonara here is vegetarian-friendly and served using fagottelli pasta (a bit like small raviolis). To my surprise, the dish is served without any sauce on top, but with one bite of the fagottelli I soon learn that all the goodness is secretly tucked away inside the pasta pocket, and it's an explosion of creamy deliciousness.

For main, the veal is served cooked-to-



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Where? GAIA, DIFC

Dining experience: Dinner

What's it like? Newly-opened in DIFC, GAIA is a contemporary taverna serving authentic and fresh Greek-Mediterranean cuisine with a modern touch.

Locally well-known for his tenures at two of Dubai's leading French restaurants, Le Petite Maison and La Serre, chef Izu Ani is the culinary mastermind behind GAIA – he's also the guy behind Carine at Emirates Golf Club, Izu Brasserie and Bakery at City Walk Dubai, and The Lighthouse at D3. It's safe to say you're in safe hands when this chef's in the kitchen.

Inside GAIA, the restaurant is near to fully booked, so I'd recommend making a reservation if you plan on visiting. There's a fantastic social buzz about the place, and the restaurant and bar areas are stunningly decorated with neutral, calming hues of grey and beige. GAIA is extremely chic and sophisticated, and the gentle rose gold and solid marble furnishings really add a touch of elegance to the venue.

Taking center stage at GAIA, there's an ice market where you can view and select fresh fish and seafood from, all with the help of the restaurant's in-house Fishelier, who is on hand to make recommendations tailored to your preferences.

What are the food highlights?

GAIA is all about going back to basics, keeping food humble, authentic and really

showcasing the beauty of natural flavours in quality ingredients.

The menu is sharing-style friendly, portions are generous in size and the unfussy dishes boast perfected simplicity.

Start your dining experience with the trio of spreads, or 'alifes' in Greek. Each of the spreads are equally as delicious as the next, comprising smoked cod roe with lemon juice and olive oil, blended fava beans with lemon juice and olive oil, and lastly grilled aubergine with tomatoes, roasted garlic and parsley.

As expected, you'll find the traditional Greek salad on the menu, however, we choose to share the watermelon salad, which was incredibly refreshing and served with feta, almonds, basil and mint.

From the menu's raw section, the sea bream carpaccio is not to be missed. The hearty portion is playfully presented as a full fish, head-to-tail, with sashimi-style



slices of sea bream carefully positioned to look like scales.

The grilled octopus which came next was admittedly my favourite dish of the evening. The meaty yet tenderly cooked pieces of octopus are served on top of pureed fava beans and sweet onion, and is truly a delight to eat.

As selected from the fish market, my dining partner and I chose to share turbot for our main course, which was whole-baked in a salt crust infused with orange and sage. As a fish lover, food doesn't get much better than this. Fantastic ingredients, prepared simply.

We ordered sides of chili and garlic broccoli and whole grilled potatoes to accompany the fish, but sadly they never showed up at the table. An error the

service team were extremely apologetic about and took full responsibility for having not punched the order in fully. These things happen.

By this stage in the meal we were quite full, but my dessert-loving husband persuaded me to try the 'tsoureki', which is brioche smothered in dark chocolate, with vanilla ice cream – they look almost like giant profiteroles, and taste just as good, but be warned the portion is massive.

How was the service? The team at GAIA are friendly, welcoming and on-hand to ensure you're having a great dining experience.

The bottom line: GAIA offers high-quality food that's cooked superbly. Be sure to book a table as the restaurant gets quite busy, particularly on weekends.

I wish I could reveal more, but be sure to enquire about the secret club downstairs – it's a brilliant spot for after dinner. There's also a kitsch souvenir shop located on the lower level of the restaurant, complete with trinkets, olive oil and shells, reminiscent of a Greek seaside town, plus an exclusive Chef's Table, with twelve seats for those looking for a more intimate dining experience.

Want to go? Located in Gate Building 4, DIFC, GAIA is now open daily for lunch from 12pm to 3pm and dinner from 7pm to 2am. For more information and reservations, please call 04-2414242 or visit gaia-dubai.com.



Where?

TRAITEUR BRUNCH, THE PROMENADE, PARK HYATT DUBAI

Dining experience: Friday brunch

What's it like? Dubai brunch heavyweight, Traiteur is well-known for being one of the city's best brunches. Having just recently re-launched at the newly opened waterfront dining destination, The Promenade, we visited to see how its offering now fares – and let's start by saying this is a must-try brunch for all foodies.

Idyllically located overlooking the Dubai Creek and city skyline, Traiteur brunch is the perfect place to dine this al fresco season with generous outdoor and indoor seating options available. The chic, nautical-inspired surroundings are welcoming, while the live band is upbeat yet relaxing, creating an all-round beautiful scene to enjoy an afternoon in the sunshine paired with the finest selection of food and beverage.

Sophisticated and laid-back, this brunch welcomes a well-heeled crowd and is suitable for a special brunch date with your other half, or a fantastic dining experience to celebrate an occasion with your family or friends, and children are also welcome.

What are the food highlights?

Served buffet-style, the food selection here is expansive and oozes quality. Set across The Promenade's restaurants, Brasserie Du Park and NOËPE, the offering is well spread out and sectioned.

Start by heading to NOËPE to dig into a fresh selection of seafood. Expect to find everything from freshly shucked Fine de Claire oysters, caviar, razor clams, mussels, meaty crab claws, prawns, sushi-grade salmon and tuna sashimi, seabass ceviche served from coconuts, plus much more. If you're a seafood lover, like me, my only warning here is to save room for more to come as it's all equally as impressive.

Moving onto mains, journey into Brasserie Du Park, where you can venture into the kitchen itself for an interactive, theatrical experience. A few of the live stations include a seared-to-order foie gras and scallops station, plus a live grill serving up lobster, steaks, salmon, shrimp and more, not forgetting the pasta station.

There's also a live carvery within the kitchen, serving everything from succulent tenderloin and prime rib, to rotisserie chicken and roast leg of lamb. Not forgetting all the sides and sauces to accompany.

Now, no matter whether you're a fan of a sweet or savoury ending to your meal, you can expect to be well-catered to either way. With a dedicated desserts room and patisserie counter serving up over 50 different types of sweets, including a crepe station, a chocolate fountain and the most tempting eclairs and cakes on offer, you're sure to be spoilt for choice.

Then there's an area just for charcuterie and cheese, which features one of the largest selections of cheese I've seen anywhere in the city – I was in heaven (and pleasantly bursting at the seams).

How was the service? Service at Traiteur brunch is attentive but not overbearing. Staff are always on hand should you need them and ensured guests are always well looked after.

The bottom line: A truly stunning brunch offering scenic vistas, high-quality food and an all-round fabulous atmosphere.

Want to go? Brunch takes place every Friday at The Promenade from 1pm till 4.30pm, with packages starting from Dhs495. Children aged between 6 and 12 years are priced at Dhs247.50, while children below 6 dine for free. For more information or to make a booking, call 04 602 1814 or e-mail thepromenadedubai@hyatt.com.

Where?**CERTO, RADISSON BLU HOTEL, MEDIA CITY****Dining experience:** Dinner

What's it like? As we entered the ground floor restaurant at the Radisson Blu Hotel, Dubai Media City, we were greeted by a vintage Vespa scooter in the doorway – the first of many classic Italian references that we encounter throughout the evening.

The restaurant's spacious dining space and high-ceilings aerate the venue, and though we visited in the evening, I imagine the floor-to-ceiling windows offer copious amounts of light in the daytime, making the absence of an outdoor seating area somewhat irrelevant.

The enclosed glass bottle chamber is the centre-piece of the restaurant, and aligns perfectly with the venue's modern and elegant interiors. There was a number of promotions on various bottles on the evening we visited Certo, so be sure to ask the waiters for their recommendations and special offers!

What are the food highlights?

Certo certainly spoils you with its expansive menu of authentic Italian dishes; from pizzas and pastas, to Atlantic seabass, saffron risotto and T-bone steak – you're sure to find something that you'll enjoy. Luckily for us, Chef Mariangela – who was only three days into her new role when we visited (!) was on hand to offer us her best recommendations.

We began with an entrée of raw tuna, served with capers, olive powder, rosemary mayo and a zesty sauce which was packed with flavour. For starters, we



opted for the burrata di andria – which Chef Mariangela explained had arrived from Italy that very same day. I am not usually a huge burrata fan; the gooey, creamy appeal was never something that did it for me. However, this dish has since altered my outlook; it was light and refreshing, and the burrata was a lovely texture that contrasted wonderfully with the ultra-fresh beef tomatoes that it was served with. The carne salata – beef carpaccio, for the non-Italians out there,



was also a huge hit from the starters, and one I'd definitely recommend.

For mains, we're served Chef Mariangela's special of the day; a green bean risotto with scallops, along with the salmone alla griglia and agnello ibérico. The risotto is deliciously creamy and rich, served with melt-in-your-mouth scallops and finished with a fruity injection of mango salsa. We also particularly enjoyed the salmon, which is beautifully cooked so that it flakes away and contrasts with the crunch of its crispy skin and the breadcrumbs accompanying the dish.

The Italians love all things sweet, so if you've room for dessert, the cannolo Siciliano is not one to miss. Originating on the island of Sicily, these sweet treats are a staple of Sicilian cuisine today – and you can certainly see why!

How was the service? The front of house team at Certo are a delight to deal with. With the help of Chef Mariangela and the restaurant manager, we could not have wished for a more insightful evening into authentic Italian cuisine. They'll be sure to look after you!

The bottom line: Certo is the perfect venue for high-quality Italian food that tastes delicious and is very reasonably priced. The restaurant also hosts a weekend brunch that is family-friendly, as well as offering a business lunch special throughout the working week.

Want to go? Priced at around AED 200 per person for three-courses without beverages. To book, call +971 4 366 9131 or email certo.mediacity.dubai@radissonblu.com.



PERUVIAN PERFECTION

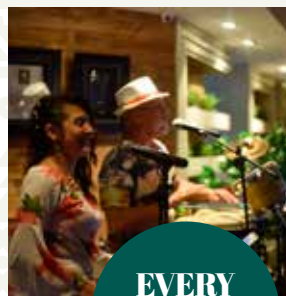
Energise up your Thursday and Saturday evenings with traditional Peruvian flavours alongside a fantastic side of live music at WAKA Restaurant & Bar, located within The Oberoi in Business Bay



WAKUSTIC SESSIONS

Head to WAKA for a laid-back evening on Saturdays from 7pm onwards to enjoy the sounds of a live guitarist and singer Danny Shirran. For AED250 per person, delight in a 4-course set Peruvian menu, with complimentary beverages for every booking for 2 people. On the menu, expect to find favourites from WAKA's menu like the smoked wakamole with nachos, carretillero ceviche with dorada, prawns, rocoto chili, cancha and sweet potato, there's also succulent smoked chicken served on a potato base with quinoa chalaquita, passion fruit and rocoto sauce, not forgetting the tenderloin empanada with spicy aji Amarillo sauce, and seafood pasta with prawns, calamari, scallops and crispy sea bream.

EVERY
SATURDAY
NIGHT



EVERY
THURSDAY
NIGHT

EL MERKADO

El Mercado is back for its second season at award-winning WAKA Restaurant & Bar. Bringing together food, art and music every Thursday night. Try WAKA's amazing Peruvian cuisine with classic Latin live music followed by the lively beats of WAKA's resident Dj. El Mercado takes you on a trip to Latin America with live Peruvian food and drinks stations. A true taste of Peru!





Where?
THE MEAT CO, SOUK AL BAHAR

Dining experience: Dinner

What's it like? The recently refurbished branch of The Meat Co at Souk Al Bahar oozes class and elegance from the moment we walk in. The refurb has brought with it 8,300 square-feet of open kitchens, high-quality furniture and an upscale bar area, with the capacity to seat 320 diners throughout the restaurant. We are seated on the outdoor terrace for our mid-week dinner, with fantastic views of the Burj Khalifa and Dubai Fountains. If you want to be even closer to the action, be sure to book ahead and grab a table at the new 'floating deck' which has recently opened – the views are not to be missed!

What are the food highlights?

We opt for fish to start, and try the pan-seared Hokkaido scallops with green pea puree and beef chorizo, and the chargrilled octopus tentacles, which are served with quinoa and a florina pepper coulis. The chorizo and paprika creates a smoky taste to accompany the scallops, while the quinoa with the octopus is crunchy and adds a welcome contrast in texture between the two dishes.

Then, the main event. The concept behind The Meat Company has remained unaltered since Costa Tomazos opened the first branch in Johannesburg in 1976: take a large measure of South African roots and a nation's taste for prime cuts of meat, apply Costa's homemade basting and grill to individual perfection.

We choose to share a main course from the 'connoisseurs choice' section



on the menu, and pick the Chateaubriand - which the menu states can feed 2 or 1 very hungry diner. It's served medium-rare on a platter alongside glazed baby potatoes, steamed asparagus and sautéed mushrooms, and comes with a generous helping of Bernaise sauce on the side. As a meat lover, this was undoubtedly the highlight of the meal for me; and consequently, the topic of discussion amongst myself and my partner for a number of days after the meal – so I guess you could say we enjoyed it!

If sharing's not your thing, don't worry – there are plenty of tasty options for the solo diner. The Canadian rib-eye came recommended, and the Wagyu burger sounded delicious, so be sure to check either of these out. There's also a number of chicken, fish and vegetarian options available if you're not a beef fan.

If you've room for dessert, the sharing platter is a great option to enable you to taste a mixture of The Meat Co's signature sweet dishes, which include a passionfruit sorbet, a chocolate fondant with honeycomb and coffee ganache, and a apple and white chocolate marquise.

How was the service? The staff – who are predominantly native South Africans, are a dream to deal with. We were made to feel completely at ease from the moment we sat down, and the recommendations from our waiter ensured we really made the best out of our dining experience. There was a birthday celebration on the table adjacent to us during the meal, and the staff all gathered around with African drums to perform their rendition of 'happy birthday.' They're a lot of fun, and really know their stuff when it comes to the various meat types and the appropriate drinks to accompany each dish.

The bottom line: I am genuinely struggling to find fault in any aspect of our evening at The Meat Co. We were seated in a beautiful location, surrounded by up-beat and passionate staff members, while enjoying some of the best steak that Dubai has to offer. It's not cheap, but a special occasion calls for a special meal, so be sure to keep this one on your radar. Alternatively, if you're after a new evening hangout, the refurbished bar area is the ideal spot for after-work drinks. Don't miss the live music three nights a week and its ladies' night offer on Tuesdays.

Want to go? A three-course meal will cost approximately AED500 per person without beverages. To book, contact The Meat Co Souk Al Bahar, Dubai on +971 4 420 0737 or reservationsburj@meatco.ae.



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Christmas Eve Dinner

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24th, December 2018
6:30 PM — 11:00 PM



Christmas Day Brunch

Indulge in a festive celebration of culinary delights from live cooking stations featuring the Mediterranean corner, Tandoori Ovens, raw seafood bar, carving stations, cheese room to a delectable spread of heavenly desserts. A Christmas to remember with live entertainment from Zero Funk, impeccable service, joyous and indulgent Festive Brunch at Oléa.

25th, December 2018
1:00 PM — 4:00 PM

Christmas Eve and Christmas Day Packages:

AED 380 per person inclusive of soft beverages
AED 495 per person inclusive of house mixers
AED 695 per person inclusive of house mixers & premium beverages
AED 180 per child from 6 — 12 years old
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Festive



Your go-to guide to the festive season. From gourmet gifting and show-stopping cakes, to make-ahead canapes and mouthwatering turkey ideas, we cover it all.

Festive gift guide, p23



3 amazing turkey ideas p40



All the trimmings, p48



Sensational sauces, p55



Christmas cake, p60



Party starters, p69



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This year, treat your loved ones to one of **Bateel's beautiful festive gift boxes**, advent calendars or charming sleigh hampers. With prices starting from Dhs205 for the Winter Garland Collection, the festive range is available from Bateel stores across the region.



Lakrids by Johan Bülow Liquorice makes for a tasty alternative to the usual festive gifts this season. The luxury hand-crafted liquorice from Denmark is a unique combination of Belgian chocolate and liquorice, available in various flavours. Available to purchase now at Lakrids at Marina Mall, Atlantis Palm Jumeirah and Dubai Mall. Priced at Dhs155 for set of 3 jars, Dhs220 for 4 jars and Dhs440 for 8 jars. Visit lakridsbybulow.com.



For indulgent snacking throughout the festive season, these **Marks & Spencer Christmas Biscuits** make for a delicious gift. Options on offer include all butter Scottish shortbread and Belgian milk chocolate orange cream biscuits. Priced at Dhs69 per box from M&S stores across the region.



Nothing says gourmet more than a **bespoke foodie gift hamper from Jones the Grocer**. Choose from a ready-made hamper or create your own – there's a range of sizes and options available to meet all budgets and tastes. Prices start from Dhs175. Visit jonesthegrocer.com/festive.

* PERFECT PRESENTS *

GOURMET GOODIES TO TREAT YOUR LOVED ONES WITH



Perfect for balcony barbequing, the **Space Grill** is a fully size, indoor certified, fold-away BBQ, from Australia that's now available in the Middle East. Priced at Dhs3,799 from ae.space-grill.com. Space Grill is offering a 25% discount by simply quoting LAUNCHOFFER by calling +971 58 5503078.

Countdown to the main event with a locally-made **Valrhona Chocolate Advent Calendar** from Demoiselle by Galvin at City Walk. The calendar features eight lush and creamy chocolates, ranging from Gunaja Dark Chocolates, Jivara Milk Chocolates, Ivory White Chocolate and more, priced at Dhs98.



Whether you're shopping for your coffee obsessed brother, hoping to treat your chocolate loving mother, indulge your cheese platter addicted best friend, gift the hostess with the mostess or need to gift corporate clients, there are plenty of Christmas gift ideas in the **Tub Of Butter Festive Gift Shop**, like this gorgeous gift hamper full to the brim with gourmet treats. Head to tubofbutter.com to find one that suits you.

Celebrate Christmas Day

Looking for somewhere to enjoy traditional Christmas roast dinner, or perhaps something a little different this year? Here's our round-up of restaurants to dine at on December 25



FESTIVE GARDENS, HABTOOR PALACE, LXR HOTELS & RESORTS

Escape to a wonderland of festivities, buzzing with dazzling décor and a large helping of holiday magic. Set amidst the Festive Gardens, savor a BBQ style brunch filled with seasonal favourites and signature specialties like an oyster and smoked salmon bar, a carving station and an extensive selection of desserts. From holiday-themed activities to a live band and an exciting kids' corner, Christmas Day plans are set. Brunch starts at 12.30pm till 3.30pm, with packages starting from Dhs495. Children 4 – 12 receive 50% off. Children below 4 are complimentary. Call 04 275 1542.

EWAAAN, PALACE DOWNTOWN

Mark the season of celebrations with a lively brunch experience at Ewaan. Set against a backdrop of regal arches, wooden trellises, luxurious drapery and stunning accessories, this restaurant will be the defining moment for a stunning day. Indulge in an exquisite gourmet brunch with traditional and contemporary cuisine, accompanied by fine beverages as you share the day with friends and family as a live band plays. Christmas day brunch takes place from 1pm to 4.30pm, with packages starting from Dhs570 with soft drinks. Call 04 428 7888.



BLEU BLANC BY DAVID MYERS, RENAISSANCE DOWNTOWN HOTEL, DUBAI

Guests looking for the ultimate foodie feast are in for a treat at the Christmas Day Brunch at Bleu Blanc. The French farmhouse-inspired restaurant is the ultimate picturesque place to celebrate the most joyous day of the year, with festive decorations and photo props as well as a wholesome feast for all guests. The appetising menu includes favourites such as Kelly oysters, grilled king prawns and whole roasted turkey with cranberry sauce. Taking place on December 25, from 12.30pm to 4pm, with packages starting from Dhs350 per person. Call 04 512 5533.

THE TAP HOUSE, CLUB VISTA MARE

Have yourself a very merry Christmas this year and celebrate Christmas Day at The Tap House! Feast on a delicious Christmas day brunch with friends and family, which offers everything from a traditional roast turkey with all of the trimmings, to Christmas pudding and of course, no Christmas meal would be complete without mince pies. Kids under the age of 12 will be able to eat for free and with plenty of festive entertainment including a magic show, face painting, gifts for the kids, live music and even a special appearance from Santa himself, it's the perfect place to spend Christmas Day with loved ones. Taking place from 12pm to 4pm, brunch packages start from Dhs225 per person. Call 04 514 3778 or visit thetaphouse.ae.



Text SOPHIE VOELZING | Photographs SUPPLIED



THE RESTAURANT, ADDRESS BOULEVARD

Share the spirit of the festive season as you gather with friends and family in the vibrant setting of The Restaurant. Create splendid moments that will be cherished for a lifetime as you indulge in a sumptuous brunch with all the delicious trimmings complemented by traditional beverages. Live entertainment will set the celebratory spirit as you dine indoor or outdoor with Burj Khalifa views for added esteemed company. Taking place on Christmas day from 1pm to 5pm, brunch packages start from Dhs385 with soft beverages. Call +97148883444, e-mail dine@emaar.com or visit myfestivedubai.com.



BUBBALICIOUS, THE WESTIN DUBAI MINA SEYAH

Arguably one of the best brunches in Dubai, offering more than ten live cooking stations across three of Dubai's best restaurants, Bubblicious offers a festive day full of incredible food and entertainment. Spread across Blue Orange, Spice Thai Emporium and Hunters Room & Grill, brunch on Christmas day will take place from 1pm till 4pm, with prices starting from Dhs595 with soft drinks. For reservations, call +971 4 511 7373.



GALVIN BISTROT & BAR, CITY WALK

This December, guests are invited to enjoy a wholesome three-course Christmas menu, highlighting Chef Luigi's signature festive specials. Offering delicious options from four mouthwatering starters, four main dishes and four desserts, Galvin Bistrot & Bar is the perfect place to enjoy a delicious Christmas dinner with family and friends alike. Highlights from the menu include a Marinated Scottish Salmon, served with fennel salad, avocado purée, truffle & yuzu dressing, alongside roasted turkey with all the trimmings, offering a rolled turkey breast stuffed with sage, chestnut and apricot and served with roast parsnips, gravy and a cranberry compote. Call 04 590 5444.



CAFÉ BELGE, THE RITZ CARLTON DIFC

Join Café Belge on Christmas day from 12pm to 4 pm. The Ritz-Carlton, Dubai International Financial Centre has set the scene for a memorable festive day with different stations in true Belgian spirit featuring an abundance of food, drinks and live entertainment. For more information and reservations, call +971 4 372 2777.



LOCA, DUBAI AND ABU DHABI VENUES

Loca will kick off the Christmas season with a seven-hour party brunch on Friday 14th December, for Dhs285 per person from 12pm until 7pm. Festivities will include a Christmas themed menu designed by the talented Mexican Chef Juan Flores, featuring items sprinkled with heavy burst of flavours. The culinary adventure will begin with the side-table guacamole accompanied by crunchy tortillas chips, followed by mains such as the tasteful fajitas de pavo, tacos de carne cochida and much more.



FIRELAKE GRILL HOUSE, RADISSON BLU HOTEL DUBAI WATERFRONT

Kick-off your Christmas Day with a platter of Fin de Claire oysters, spiced shrimp, crab salad and mussels before moving on to the à la carte small plates. Just ensure you leave room for the mains, as you tuck in to a choice of either smoked turkey leg with celeriac remoulade and all the trimmings. For those that are craving a less traditional meal, you can choose from a range of meats slow-roasted and charred prime rib served with caramelized onion sauce to whole BBQ cod fillets with salsa and pickles. With Down Home taking the stage, you're guaranteed an authentically American Christmas atmosphere. Keep your eyes peeled, the North Pole has confirmed Santa is bringing a sack full of gifts and his naughty list! Prices start from Dhs250 with soft drinks. Dhs95 for children aged 6 to 12. Children under 6 eat free. Call 04 249 7800.



RUYA, GROSVENOR HOUSE

Guests are invited to spend the afternoon feasting on artistically prepared Anatolian cuisine in a lively and entertaining setting. Get in the holiday spirit with a carefully curated menu, start with house favourites including crisped simit coated baby squid, levrek and lahmacun filled with spicy lamb and vegetables. Choose between an array of dishes for the main, highlights include grain fed rib eye with asparagus and a fragrant antep pistachio butter, marinated baby chicken served with pastry wrapped rice pilav and Imam bayildi, a confit of eggplant, slow cooked onion and creamy feta. Indulge this Christmas Day with Ruya Dubai as they put up a joyous celebration with dazzling ambience, authentic cuisine and exciting live entertainment. Christmas Day Brunch takes place from 12.30pm until 3.30pm, with prices starting from Dhs299 for food and soft drinks. Call 04 399 9123.



PALERMO, DUBAI POLO & EQUESTRIAN CLUB

Join this family brunch buffet featuring international live cooking stations, live DJ entertainment and lots of activities for the little ones. Savour the traditional festive spread with all the trimmings as you watch the kids have fun with pony rides, the jolly old man's visit and plenty of gifts that will make this event truly unforgettable. On December 25 from 12.30pm to 3.30pm with prices starting from Dhs399 with soft drinks. For reservations, call +97143618111, e-mail info@poloclubdubai.com or visit myfestivedubai.com.

Sidra

THE ART OF TEA

Surrounded by discerning elegance, discover the timeless tradition of afternoon tea. From finely cut savories to exquisite pastries and 18 different tea blends, an unforgettable ritual awaits. Taking your experience to new heights are the sweet sounds of live entertainment.

Traditional Afternoon Tea

Daily, 3 PM to 6 PM | AED 165 per person

Grand Afternoon Tea

Every Saturday, 2 PM to 5 PM | AED 225 per person



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FESTIVE BAZAAR AT ADDRESS MONTGOMERIE

The festive season descends with the festive bazaar at The Academy at Address Montgomerie with uninterrupted views of the Marina skyline. Revel and indulge in the atmosphere of the festive season with stalls selling their traditional festive wares and carts with various food and beverage offerings. With festive carols, festive tree lighting, a ginger bread house, Santa grotto, various children activities all accompanied with a DJ and a band, the ambience is one of tradition, fun and festive indulgence. Taking place on December 14 from 12pm to 11pm.



BASILICO RESTAURANT, THE COVE ROTANA

Basilico Restaurant is offering guests a special treat on Christmas Day. Not only you will be able to enjoy the Gourmed Brunch with a Christmas twist; later on in the evening Basilico will also be serving a delicious Festive A la Carte menu. Not to mention the live entertainment, Santa and Elfie will be there, loaded with presents. With prices starting from Dhs199 for brunch from 12pm to 4pm, children below 6 years dine free of charge, while children 6 to 12 years receive 50% discount. Call 07 206 6000.



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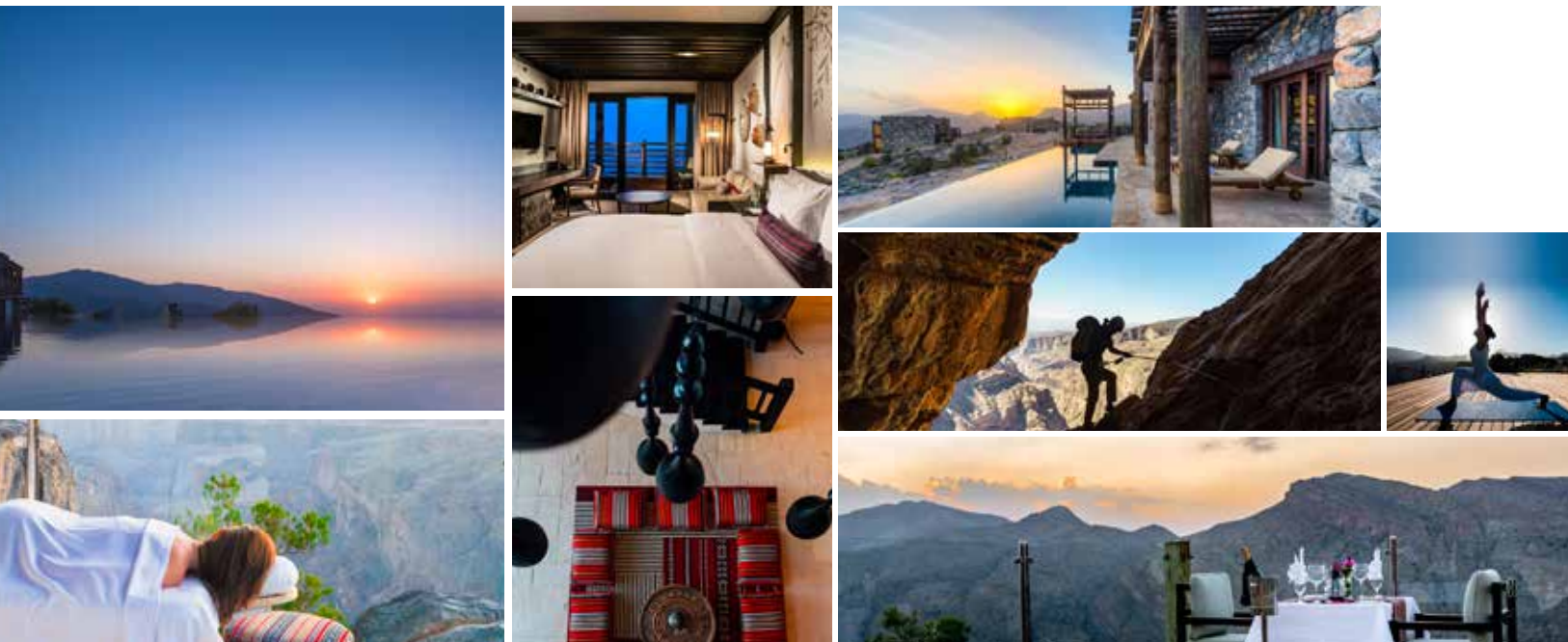
Pre-order your holiday turkey dinner (48-hours' notice) from any of Shakespeare & Co's 36 locations in the UAE. The package includes roast turkey with chestnut and veal bacon stuffing, roasted herb potatoes, braised Brussel sprouts, sautéed winter vegetables, turkey sausage wrapped with veal bacon, traditional gravy and cranberry sauce. Prices start at AED 600 for 5.5kg, and AED 750 for 7.5kg. For deliveries, call 04 329 1040 or email catering@shakespeareandco.ae.



THE IRISH VILLAGE

Set in the spacious terrace, The Irish Village Christmas Day lunch is the perfect choice for families to enjoy great food in the sun. The traditional festive buffet is laden with Christmas specialties including a carvery, classic turkey with all the trimmings and live music to keep that festive spirit twinkling all day long. As the children have been so good this year, Santa will be dropping by on his rounds to give out presents. It will be a jolly Christmas Day lunch not to be missed! Christmas Day lunch will be served from 12pm-4pm and packages start from Dhs199 per person (food only), and Dhs99 per child below 12 years. Visit theirishvillage.com

TAKING LUXURY TO NEW HEIGHTS



As temperatures drop the summer haze clears and immaculate blue sky days followed by crystal clear nights awash with the brightest stars. Take advantage of the perfect winter climate and make luxuriously spacious suites your home from which to explore the beautiful and fascinating areas in Oman.

Conquer the region's highest and most exhilarating via ferrata, hike through abounded mountain villages or simply unwind in the elegant haven of Spa Alila and indulge in culinary experience which embraces the best of Omani and international cuisine.



INDIE, DIFC

Celebrate the festive season at Indie DIFC with a delectable four-course festive roast menu, available from December 1 – 26. Indie DIFC provides the perfect location to sit back and relax whilst enjoying a tantalising selection of home-style dishes. Priced at Dhs299 per person, the festive roast menu includes tempting dishes such as warm beetroot and goat's cheese salad with caramelised walnuts or Scottish smoked salmon with lemon dill and light cream cheese to start. Before main course, enjoy homemade butternut squash and mascarpone ravioli in foie gras sauce, then opt for roast turkey breast or grilled beef with all the trimmings – there's also a beetroot risotto with light blue cheese sauce. For dessert, choose between a raspberry cheesecake or a molten chocolate fondant. Visit indiedifc.com.



DUKES DUBAI

Take the stress of hosting on Christmas Day and gather your nearest and dearest for a celebration to remember at DUKES Dubai. For the party animals among you, the Christmas Day Brunch at Great British Restaurant is the only place to be with packages starting from Dhs310 from 1pm to 4pm. If you prefer to enjoy a relaxing day at home around the tree before heading out for an evening of festivities, Khyber and West 14th boast a 3-course set menu with unbeatable views of the Dubai Marina skyline, priced at Dhs185, from 6pm till 11pm. For reservations, call 04-551101 or e-mail dining.dubai@dukeshotel.com.



THE AVENUES, ATLANTIS, THE PALM

Following the success of previous editions, Cirque de Cuisine will kick off Atlantis, The Palm's festive season with a Winter Wonderland theme. Taking place in The Avenues on December 6, Cirque de Cuisine allows diners to wander from restaurant to restaurant, enjoying signature dishes, live cooking stations, extravagant buffets, delicious drinks and live entertainment. This gives culinary aficionados a great opportunity to explore and discover some of the worlds' top restaurants including Nobu by Nobu Matsuhisa, Gordon Ramsay's Bread Street Kitchen & Bar, Gregoire Berger's award-winning underwater restaurant Ossiano, Ronda Locatelli by Giorgio Locatelli and the recently opened Michelin star Cantonese restaurant brand, Hakkasan. All signature restaurants are open exclusively for Cirque De Cuisine ticketholders and the venues are located in a two-minute proximity of one another, giving guests the freedom to roam and sit freely in any of the participating restaurants moving from one to the next at leisure. For reservations, call +971 4 426 2626 or e-mail restaurantreservations@atlantisthepalm.com.



CHIVAL, LA VILLE

Take a break from the kitchen this holiday season and let Chival take care of your family's dinner plans. Head to Chival for an a la carte, traditional, Festive Feast in a dreamy social garden setting with friends and family, because nothing brings people together quite like a delicious meal does – available on December 24 and 25. Call 04 403 3111.



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31 DECEMBER 2018

**A DELECTABLE FOUR-COURSE DINNER MENU
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ITALIAN RESTAURANT

LOBBY LEVEL, THE OBEROI, BUSINESS BAY, DUBAI, UAE

MORECRAVINGS HAS LAUNCHED IN THE UAE WITH ITS FESTIVE CRAVINGS CAMPAIGN!

This festive season, Marriott International Hotels in the UAE is dishing up unbeatable offers all the way through December to January 15, 2019. Enjoy the options of 2 for 1 on main courses & drinks, kids eat free, 30% discount for groups and free drinks with dinner at over 80 venues! So, whether you want to celebrate with your family, friends or work colleagues, Marriott International has you covered.



To see the full list of participating restaurants and bars, visit

FestiveCravings.com



Introducing MoreCravings, your one-stop destination to discover a world of culinary inspiration and rich rewards. Whether you are looking for cozy coffee shops, family style restaurants, relaxed lounges, or a fine dining experience, you'll find it at MoreCravings. Begin your flavourful journey by navigating through our selection of more than 300 restaurants and lounges in the UAE.

To kick start its launch, MoreCravings brings to you FestiveCravings. Until 15 January 2019, enjoy four amazing offers across 80 participating venues in the UAE, including 2 for 1 on mains & drinks, 30% group discounts, kids eat free and free drinks with dinner!

To see the full list of participating restaurants and bars, visit FestiveCravings.com



WIN A TRIP TO LAPLAND!



Courtesy of Visit Finland, FestiveCravings is giving you the chance to win a once in a lifetime trip to Lapland, including a three-night stay and an exclusive private meeting with Santa Claus in the Santa Claus Secret Forest! The lucky winner will also receive four flight tickets for a family of two adults and two children* with Finnair, to the perfect destination to soak up the festive surroundings

Learn how to enter the prize raffle by visiting FestiveCravings.com

* Flight allocations are subject to whether a family wins the prize or whether an adult without children wins the prize. Terms & Conditions apply.

Unlock a World of *Endless Dining Experience*



Introducing MoreCravings.com by Marriott International, your one stop destination to discover a world of culinary inspiration and rich offerings. Whether you are looking for cozy coffee shops, family style restaurants, relaxed lounges, or a fine dining experience, you'll find it at MoreCravings.com.

Begin your flavourful journey by navigating through our selection of more than 300 restaurants and lounges in the UAE.

MORE
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Hello, 2019

Restaurants across Dubai are pulling out all the stops on December 31 – which one will you celebrate the New Year at?

AT.MOSPHERE, BURJ KHALIFA



Raise a glass to the future from 442 metres above the city with a New Year's Eve celebration that leaves the material world far below and marks the occasion with the simplest of recipes – good friends and good times. Set your expectations sky high with a choice of a seven or an eight-course degustation menu straight from the exclusive recipe collection of Executive Chef Yann Meinzel. Available in

both the restaurant and lounge, it's all about the best of the best with dishes including Loch Fyne scallops with pumpkin, parmesan and black truffle, a celery risotto dressed with white truffle, wild sea bass accompanied by caviar and leek fondue and wagyu in pepper jus, followed by a white chocolate snow ball with mandarin for dessert. Taking place on December 31 from 7pm onwards, the seven-course menu starts at Dhs1,700 with soft beverages, and starts from Dhs1,900 with soft drinks for the eight-course menu. Call 04-8883828 or e-mail reservations@atmosphereburjkhalifa.com.



QUEENS GRILL, THE QE2

See in the New Year in spectacular style at one of Dubai's most authentic British restaurants. The Queens Grill will be serving a delectable eight-course British tasting menu, complemented by live jazz music throughout the evening. Taking place on December 31 from 8pm till 1am, the evening is for guests above 16 years of age only and is priced at Dhs1,500 for food and beverage. Call 04 526 8888.

GAUCHO, DIFC

Add an Argentine fiesta to your celebration and gather family and friends for a delicious feast. Begin the evening soaking up the New Year's atmosphere on the outdoor terrace prior to indulging in a plethora of shared starters, from braised beef back ribs and tuna ceviche to Argentinian king prawns and watermelon salad. Having sufficiently tickled the tasted buds, you will be spoilt for choice when it comes to the main course. Indulge in pan-seared salmon, fillet steak or asparagus risotto and finish off the evening's delights with a dessert platter to share, including dulce de leche and chocolate brownies, plus more. Taking place from 7pm till 11pm, packages start from Dhs470 with soft drinks. There's also an after-brunch package available until 12am. Call +971 4 422 7898 or e-mail events.dubai@gauchorestaurants.com.



BUDDHA-BAR, GROSVENOR HOUSE DUBAI

Enjoy this New Year's Eve at Buddha-Bar, with delicious Asian-fusion cuisine, colourful beverages and a live performance from resident DJ Mario. To eat, the venue will offer an impressive sharing menu of sushi, sashimi, Canadian lobster, Buddha-Bar chicken salad and much more. Filled with class and elegance, guests will feel alive with the electrifying atmosphere Buddha Bar provides, while they dance the night away and welcome the New Year with friends and family. Dinner is available from 8pm – 1am on December 31 and is priced at Dhs1,900 per person all-inclusive. Only 21 and above. Dress code is glamorous. Call 04-3176000.



THE GULF LAW, THE RITZ-CARLTON DUBAI, JBR

Toast to a glorious 2018 and welcome 2019 on the shores of the Arabian Gulf. Set amongst the spectacular gardens of the resort with the dazzling JBR skyline in the background, dance the night away to everyone's favourite disco classics with a live band and DJ. Highlights from the sumptuous buffet dinner include a caviar bar, antipasti, charcuterie selection and a premium variety of live stations. As the clock strikes midnight, continue the celebrations well into the night at the after party hosted at Palm Grill until 3am. Dinner at the Gulf Lawn will take place from 8pm till 12.30am, with prices starting from Dhs1,500 with soft drinks, Dhs1,250 for teenagers from 12 to 16 years old, inclusive of dinner buffet and soft beverages, Dhs750 for children from 6 to 11 years old and under 5 dine with compliments. Call +971 4 318 6150 or e-mail festive.dubai@ritzcarlton.com.

KALEA, LAPITA, DUBAI PARKS AND RESORTS, AUTOGRAPH COLLECTION



This Polynesian themed restaurant is a classy place to dine with a perfect view of the Dubai Parks and Resorts midnight fireworks, live entertainment and a DJ throughout

the evening. Enjoy a great family feast this New Year's Eve at Lapita's Gala Dinner. Indulge in blinis and caviar or pan seared foie gras with apple butter, before moving onto mains which will all be live cooked before your very eyes this special evening. Choose from seafood paella or gnocchi and ravioli with creamy morel and chanterelles, as well as Polynesian favourite Poisson Cru made from raw shrimp and snapper. Finally, ring in 2019 with an indulgent chocolate fountain and new memories made with family and friends. Taking place on December 31 from 8pm to 12am, with prices starting from Dhs395 with soft beverages and children from 6 - 12 years receive 50% off. Call +971 4 810 9421 or e-mail Lapita.restaurantreservations@autographhotels.com.

BVLGARI HOTEL & RESORTS, DUBAI



The last day of the year is a flamboyant affair with the Gala Extravaganza at Il Café. From Dhs1,150 per person and under a tapestry of sparkling stars, the venue will offer an elegant

and upbeat setting to the tunes of a live band and interactive entertainment. Guests can welcome the New Year 2019 while discovering the flavours of Italy through nine lavish stations including iconic festive dishes such as oyster, roasted turkey and a fresh seafood station. The beautifully lit outdoor terrace offers amazing views over the first worldwide Bvlgari Marina for memorable moments to enter the year.

For fancier and more contemporary Italian cuisine, guests can spend New Year's Eve in the elegant settings of Il Ristorante - Niko Romito. With ingredients sourced directly from Italy, this culinary experience, starting at Dhs1,400 per person, promises authenticity and a gastronomic exploration journey thanks to a menu of amazing dishes such as tortellini with truffle, beef tenderloin and traditional Panettone with chocolate.

For a more toned-down celebration, Hōseki with its minimalistic interiors and unique view over the Dubai skyline, is the perfect choice for an exclusive premium dinner starting from Dhs2,000 per person. Following the fine cultural Japanese traditions, Chef Masahiro Sugiyama offers an Omakase experience, a discovery concept where he selects the dishes to create a tailor-made experience based on the special ingredients brought all the way from Tokyo. Call +971 4 777 5433 or e-mail dine@bulgarihotels.com.

HOTEL CARTAGENA, JW MARRIOTT MARQUIS DUBAI



See in the New Year in style at Hotel Cartagena with a special menu including wood-roasted lamb shoulder and Surf & Turf with foie gras. Bring your best Carnival costumes to join the renowned Cartagena dancers as they

take to the floor and dance to the beat of the drummer. With DJ IIVA on the decks and an unbeatable view of the Burj Khalifa firework display, Hotel Cartagena is a great spot to welcome 2019. Taking place from 8.30pm till 12am with a carnival theme, packages start from Dhs395 with soft drinks. Call 04-5601799.

LIVE UNFORGETTABLE



CELEBRATE IN STYLE WITH WALDORF ASTORIA AND CREATE AUTHENTIC MOMENTS THIS FESTIVE SEASON



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EAT OUT

ABU DHABI

Where to celebrate Christmas and New Year's Eve in the capital this festive season

Christmas in the capital



ROBERTO'S ABU DHABI, ROSEWOOD HOTEL

Have yourself a Merry Christmas this year and celebrate at Roberto's Abu Dhabi. Feast upon enticing dishes like the Jospervoven mixed grilled meat including Angus rib-eye, veal striploin,

lamb cutlet, and baby chicken. A special selection of homemade desserts prepared by the resident pastry chef will also be served. Contemporary Christmas beats will be playing from noon until 11pm. The four-course lunch and dinner menu is priced at Dhs350 per person. Call 02 627 9009.



SACCI, THE WESTIN ABU DHABI GOLF RESORT & SPA

Celebrate Christmas with the whole family at Sacci this year, for an indulgent Seafood buffet dinner featuring a fresh selection of succulent seafood and delicious homemade Italian dishes. Taking place on December 24 from 6pm till 11pm, packages start from Dhs265 with soft drinks and Dhs140 per child. Call 02 616 9999, e-mail FBauh.reservations@westinhotels.com or visit the Festive desk located at The Westin Abu Dhabi Lobby.



FAIRMONT BAB AL BAHR

Allow Fairmont Bab Al Bahr to guide you on a journey of unforgettable festive moments all through the season. Make it a day to remember with the extravagant Fairmont Monumental Brunch spanning four signature restaurants, making it one of the biggest Christmas Day brunches in the capital – packages from Dhs485 per person inclusive of soft beverages. From 20th November to 7th January 2019 you can host a chic affair at home with their exceptional Takeaway Hampers from Dhs570 for a 5-6 kg turkey or Dhs359 per kg for a beef striploin. Embrace the cheery spirit of the holiday season with a Tree Lighting Ceremony at the Lobby Lounge on 10th December. Call 02 654 3238.



VERSO, GRAND HYATT ABU DHABI HOTEL & RESIDENCES EMIRATES PEARL

Verso's fresh, wholesome Christmas brunch will present tasty Italian festive dishes packed full of flavour, prepared by Italian Chef Marco Pistillo

and his talented team. Brunch-goers can dine indoors to enjoy beloved Christmas tunes or al-fresco, on the large outdoor terrace, while little ones can join their parents for a fun-filled afternoon surrounded by colourful, bistro ambiance and genuine hospitality. The Christmas feast will host multiple live stations serving up popular entrées and mains including, seafood on ice, eggplant Parmigiana, and lamb shank ragout on creamy polenta. Homemade gelato and further assorted sweets will also be readily on hand treating those with a sweet tooth. Taking place on December 25 from 12pm – 4pm, with packages starting from Dhs350 per person with soft drinks. Children under 12 years get 50% off, under 6 years eat complimentary. Call 02 510 1234.

New Year's Eve in Abu Dhabi



NATION RIVIERA BEACH CLUB, THE ST. REGIS ABU DHABI

Dance the night away at the ultimate New Year's beach party on the glittering Corniche at Nation Riviera Beach Club from 8pm till 2.30am on the 200 metre exclusive private

beach and see in the New Year beachside with an exquisite buffet and live music with party classics for all ages by British upbeat band Ipop.

For your well-deserved lie-in going into the New Year, book a Superior Room. Begin 2019 with a delicious New York style breakfast until 3pm. Whether you're craving sweet French toast, fluffy pancakes or savory eggs benedicts, The Terrace on the Corniche is serving it all. Inspired by classic New York style breakfast options, you can help yourself to a dedicated cereal stand, an a la carte egg menu and a waffle and pancake station. From AED 3,700 for two persons including access to the New Year's Eve Beach Party, overnight stay in a Superior Room and New York Breakfast.

Without the overnight stay, tickets for the New Year's Eve Beach Party start from Dhs750 per person with soft drinks. Call +971 2 6944444 or e-mail reservations.abudhabi@stregis.com.



COYA ABU DHABI, THE GALLERIA

COYA Abu Dhabi is set to host a spectacular New Year's Eve celebration with a 'Midnight in Paris' themed evening. On December 31, COYA will ring in the year 2019 with effortless Parisian glamour and exciting performances. Start your New Year's Eve on a gastronomic journey around COYA's famous Peruvian menu. This exclusive rendezvous offers COYA's unparalleled quality, craftsmanship, taste and aesthetics expertly prepared by COYA's world class chefs. Each course is served with COYA's infectious flair of fun and celebration. Guests at COYA Abu Dhabi, with its breathtaking waterfront terrace view, will dance the night away to a live band performance from 8.30pm – 1am, followed by beats by resident DJ until the early hours. Call +971 (0)2 306 7000 or e-mail reservations.ad@coyarestaurant.ae.



HAKKASAN ABU DHABI, EMIRATES PALACE

Those looking for a truly spectacular new year's fete, will find Hakkasan Abu Dhabi's festivities ideal for starting 2019 on a grand note. From the moment diners enter the venue, the tastefully decorated interiors will transport them to the alluring Orient, with resident DJ Kristina, setting the celebratory mood from the decks. The refined environment places the spotlight on the cuisine

to be sampled, incorporating fine ingredients into skillfully prepared dishes. The meal is set to begin with an array of dumplings, introducing patrons to the tastes of the East, served alongside waygu beef ribs, steamed in Jasmine tea. Wild prawn in taro will also be served, alongside silken threads of vermicelli and a rich foie gras sauce. The main course will be comprised of charcoal-grilled Chilean seabass, wok-fry lobster, roasted duck and stir-fry mixed vegetable. Guests looking to bring in the year, whilst overlooking the impressive fireworks display at the Palace, can opt to dine at the terrace cabanas. Taking place on December 31 from 7pm till 12am, packages start from Dhs648. Call +971 2 690 7739 or e-mail hakkasan@emiratespalace.ae.

CIPRIANI, YAS ISLAND



This New Year's Eve, Cipriani Yas Island offers its guests a live jazz band followed by DJ Samad, and stunning marina firework display views from the wrap around open-air terrace. Whether a preYas Island

concert gathering in the lounge or full evening celebration, the all-Italian team will welcome guests with the renowned a la carte menu for an unforgettable evening. Setting the celebratory scene from 9pm until midnight, Joseph Terterian, the classically trained and much loved bi-lingual singer from Arabs Got Talent, will be accompanied by Francesc Xavier on the piano, and Jelena Aleksijadis on the violin for three sets. The Cipriani signature à la carte menu will be served throughout the evening, with the team freshly preparing favourites like carpaccio alla Cipriani, risotto primavera and vanilla crème meringue. The Cipriani Yas Island New Year's Eve Party presents and evening of live entertainment, fireworks and à la carte cuisine, December 31 from 6pm until 2am. Call +971 (0) 265 75 400 or e-mail yasiland@cipriani.com.

★ Your complete ★ ★ Christmas ★

We've got everything you need for the ultimate festive feast wrapped up and helpfully time-planned, so just pick your favourites, play some Christmas tunes and get cooking

recipes BARNEY DESMAZERY *photographs* MYLES NEW

★
3
new
turkey
ideas
★

MENU FOR 8

Perfect pancetta & roast shallot-stuffed turkey

Easy smoked turkey crown

Garlic cheese turkey roll

Make-ahead gravy

Extra creamy bread sauce

Cranberry & sweet chilli jam

Triple pigs in blankets

Tuscan sausage, kale & ciabatta stuffing

Wild mushroom yorkshire puddings

Herb infused roast potatoes

Sizzled sprouts with pistachios & pomegranate

Red cabbage with prunes & orange

Cheesy celeriac, leek & rosemary gratin

Sticky maple roots


Microwaved squash colcannon

Choose your turkey

1

Perfect pancetta & roast shallot-stuffed turkey

Whole turkeys are hard to cook perfectly as the legs take longer than the breast, but pushing pancetta under the skin means the white meat stays succulent. We've stuffed the turkey with shallots which works beautifully, as the shallots and thyme flavour the turkey and the turkey juices flavour the shallots. You can use red or white onions instead of shallots, but you need to cut them into wedges.

SERVES 8 PREP 30 mins
plus salting **COOK 3 hrs 30 mins-4 hrs**
plus resting **MORE EFFORT** 

5-5½kg oven-ready turkey, neck and giblets removed (save them to make stock, if you like)

1 pack smoked sliced pancetta or streaky bacon (about 14 rashers)

1 tbsp olive oil

For the butter

1 large garlic clove

1 tbsp thyme leaves

1 lemon, zested

85g butter, softened

For the shallots

400g shallots, peeled

small handful thyme sprigs

handful bay leaves

lemon halves, from the zested lemon

bay leaves and chopped thyme, for scattering over (optional)

1 Up to two days ahead, season the bird all over with flaky sea salt, inside and out and under the skin. Leave the turkey in the tin, breast-side up, and put in the fridge for up to two days – the longer you salt it, the more succulent it will be. Weigh the turkey and calculate the cooking time by allowing 40 mins per kg for the first 4kg, then 45 mins for every kg of turkey over that weight. As a guide, a turkey this size should take 3½-4 hrs plus 30-45 mins resting.

2 To make the butter, mash the garlic with the thyme, lemon zest and a pinch of salt using a pestle and mortar, then beat in the butter until well mixed. *Can be prepared up to two days ahead and chilled.*

3 Gently push your fingers under the skin of the turkey, starting from the neck, until you can push your whole hand in down the length of the breast – take care not to tear the skin. Spread the butter under the skin so that it covers the breasts. Lay the pancetta on your work surface in two rectangles of six overlapping slices and carefully push each rectangle of bacon under the skin to cover and protect each breast. This can be done the night before, but take the turkey out the fridge 1 hr before roasting so that it comes back to room temperature.

4 On the day, heat oven to 180C/160C fan/gas 4. Tip the whole shallots into a bowl with the thyme,

bay and butter, season and toss to coat. Lift the turkey into a roasting tin, massage the olive oil into the skin and season well if you haven't already seasoned ahead. Tip the shallots into the roasting tin around the turkey and stuff the lemon halves into the cavity. Cover the tin loosely with foil and roast for the calculated cooking time. For the final 30 mins, remove the foil and pour off all of the cooking juices (save them for the gravy). Spoon the shallots into the cavity, increase the oven to 200C/180C fan/gas 6 and roast for 30 mins more until the turkey is golden and the thigh juices run clear when pierced with a skewer, or a digital cooking thermometer reads over 70C. Leave the turkey to rest on a warm platter covered with foil – it will stay warm for about 1 hr. If you want to make turkey gravy, pour the fat off the juices and add the gravy (see p42 for the recipe) to the roasting tin and bring to the boil, then pour into a gravy jug. To serve, bring the whole turkey to the table, along with the herbs, if using. Carve onto a hot platter with a little of the hot gravy poured over. Any leftover meat can be frozen in the gravy, or use up in our turkey banh mi on page 91, or turkey & ham pie on p112.

GOOD TO KNOW gluten free

PER SERVING 401 kcs • fat 23g • saturates 9g • carbs 1g • sugars 1g • fibre 0.7g • protein 47g • salt 1.1g

traditional
with a
twist

2

Easy smoked turkey crown

Whether it's chestnuts roasting on an open fire or the cured salmon that's synonymous with canapés and breakfast at this time of year, 'smoke' is a key Christmas flavour that's forgotten about in the main meal. We've added it here by smoking the crown, but if you want to skip that part, this recipe will still give you an easy, succulent roast turkey crown.

SERVES 4-6 PREP 10 mins COOK 1 hr 30 mins EASY

1 tbsp smoked paprika
1 tsp dried herbs such
as rosemary, thyme
or oregano
50g soft butter
2kg turkey crown, on
the bone

**You will need (optional,
if smoking)**
a handful of wood chips
(applewood are delicious)

1 Up to two days before, mix the paprika, dried herbs and lots of ground pepper with 1 tbsp flaky sea salt. Use half the herby salt to season the turkey crown all over, then cover and mix the other half with the butter and chill.

2 To cook, heat oven to 190C/170C fan/gas 5. Smear the butter all over the crown, working it under the skin. Sit the crown on a rack in a large roasting tin, skin-side up, and roast for 1 hr 30 mins, basting with the buttery juices every 30 mins until the skin is crisp and the turkey is cooked all the way through.

3 Remove the turkey from the oven and set aside. Use a small sheet of foil to make an open package of the wood chips, place the package in a dry frying pan and heat until smoking, then put in the roasting tin (see picture below). Cover everything in a large tent of foil to trap the smoke and leave the turkey to rest for 20 mins before unwrapping and carving. Save the juices from the tin to make a smoky gravy (see p42 for our gravy recipe, and add the juices to it at the end).

GOOD TO KNOW gluten free

PER SERVING 327 kcal • fat 18g • saturates 7g • carbs none •
sugars none • fibre 0.5g • protein 41g • salt 2.8g



gf tips

• If you can, try using a smoking gun for an intensely smoky flavour (as seen on page 182). You can use it – or wood chips – to smoke other things such as a whole roast chicken or a side of cooked trout.




only four ingredients

3

Garlic cheese turkey roll

We were bowled over by just how much love there was for retro soft cheese-stuffed chicken breasts when we revived them, plus wrapped chicken breasts still remain one of the most popular recipes on bbcgoodfoodme.com, so we thought we'd apply the same techniques to turkey.

SERVES 8-10 **PREP** 30 mins

COOK 1 hr 15 mins **MORE EFFORT** 

2 x 150g packs garlic and herb soft cheese	1.5kg boneless, skinless turkey breasts
1 tbsp wholegrain mustard	16 slices of prosciutto
½ lemon, juiced	small bunch sage leaves
	1 tbsp olive oil



a

1 Beat the cheese, mustard and lemon juice together in a bowl, season with a little salt and pepper, then set aside.



b

2 Butterfly the turkey breast by cutting into one side of it so you can open it like a book. Cover with cling film and use a meat mallet or rolling pin to gently bash it out to a rectangle about 3cm thick, trimming the edges to neaten it up, use up any trimmings in a curry (see p84).



c

3 Lay a large sheet of baking parchment on your work surface. Lay the prosciutto over it, overlapping the slices to make a large rectangular shape larger than the turkey, then place 8 sage leaves all the way down the centre of the prosciutto in a line (see pic a). Lay the turkey, skinned-side down, on the prosciutto (see pic b) and spread liberally with the cheese mix (see pic c). Use the edge of the baking parchment to lift and roll the prosciutto and turkey, tucking it in like you would roll a roulade, into a long log (see pic d). Tie at intervals with string (see pic e), then if chilling, wrap well in cling film and put in the fridge. *Can be prepared up to this point, and chilled two days ahead.*



d

4 To cook, heat oven to 200C/180C fan/gas 6. Remove the cling film, put it seam-side down on a baking tray, then brush with a little oil and roast for 1 hr, or until the prosciutto has crisped up and the meat is cooked all the way through (a digital probe should read at least 70C). Scatter over extra crispy sage leaves, if you like, and leave to rest for at least 15 mins before carving.



e

GOOD TO KNOW gluten free

PER SERVING 339 kcals • fat 17g • saturates 9g • carbs 1g • sugars 1g • fibre 0.1g • protein 45g • salt 1.3g




completely
prepare
ahead

All the trimmings

Tuscan sausage, kale & ciabatta stuffing

If your favourite part of stuffing is the crispy bits, you'll love this recipe. It can be prepared up to two days in advance, then baked on the day. Cavolo nero or kale work beautifully in this dish, but if you prefer your stuffing to be just meat and bread, simply leave it out.

SERVES 8-10 PREP 20 mins
COOK 50 mins EASY 

270g loaf ciabatta, torn into chunks
350ml milk
4 tbsp olive oil
2 onions, finely chopped
1 heaped tsp fennel seeds
pinch chilli flakes (optional)
4 garlic cloves, grated
3 large handfuls cavolo nero or kale, de-stalked and shredded
8 x good-quality pork sausages, meat removed from their skins
50g pine nuts, toasted
85g grated parmesan

handful flat-leaf parsley, chopped
large rosemary sprig, finely chopped
1 lemon, zested
1 egg, beaten

1 Soak all but one handful of the bread chunks in the milk and set aside. Heat the oil in a large non-stick pan and cook the onions with the fennel and chilli flakes (if using) for 10 mins until softened. Add the garlic and the cavolo nero or kale and cook for 5 mins until softened, adding more oil if needed. Leave to cool.
2 Tip the onion mixture and the remaining ingredients (aside from



the handful of bread) into a large bowl, season generously and use your hands to scrunch everything together really well. Scatter the stuffing into a shallow roasting tin or baking dish. *Can be kept in the fridge for up to two days before baking.*

Top the stuffing with the remaining torn bread. To cook, heat oven to 220C/200C fan/gas 7 and bake for 30-35 mins until the top is crispy.

GOOD TO KNOW calcium
PER SERVING (10) 339 kcal • fat 22g • saturates 7g • carbs 21g • sugars 5g • fibre 3g • protein 14g • salt 0.8g

Wild mushroom Yorkshire puddings

Add an extra oomph to your Yorkshires by flavouring the milk with wild mushrooms. These can be made ahead of time and kept in the freezer.

MAKES 8 large puddings or 24 small puddings PREP 5 mins
COOK 25 mins EASY  

250ml whole milk
30g dried porcini mushrooms, finely chopped
150g plain flour
4 large eggs
sunflower oil, for cooking

1 Tip the milk into a saucepan with the mushrooms and bring to the boil. Simmer for 1 min, then remove from the heat and leave to cool completely. Strain the milk well, pressing down on the mushrooms to squeeze out any excess liquid, then set both the milk and the mushrooms aside.
2 To make the batter, tip the flour into a bowl and beat in the eggs until smooth. Gradually add the flavoured



milk and carry on beating until the mixture is completely lump-free. Stir in the soaked mushrooms and season. *Can be made a day ahead and kept, covered, in the fridge; give it a good stir before cooking.*

3 Heat oven to 230C/210C fan/gas 8. Drizzle a little oil evenly into two four-hole Yorkshire pudding tins or two 12-hole non-stick muffin tins and put in the oven for around 10 mins to heat through. Pour the batter into a jug and remove the hot, oiled tins from the oven. Carefully and evenly pour the batter into the holes. Put the tins back in the oven and leave for 20-25 mins until the puddings have puffed up and browned. Serve immediately. *Can be cooled, then frozen for up to one month.*

PER SERVING (8) 161 kcal • fat 6g • saturates 2g • carbs 18g • sugars 2g • fibre 1g • protein 8g • salt 0.2g

Triple pigs in blankets

These space-saving bundles are a doddle to make. If you're feeling organised, prepare them a day or two in advance and keep on a baking tray in the fridge.

SERVES 8 PREP 10 mins
COOK 35 mins EASY  

24 miniature chipolatas
8 rashers smoked streaky bacon
1 tbsp sunflower oil

1 Heat oven to 200C/180C fan/gas 6. Pile the sausages in groups of three and wrap a piece of bacon around each trio. Arrange on a baking tray and brush or drizzle with the oil. Roast in the oven for 30-35 mins until the chipolatas are golden and the bacon is crisp.

PER SERVING 256 kcal • fat 21g • saturates 7g • carbs 5g • sugars 2g • fibre 2g • protein 10g • salt 1.3g



Cheesy celeriac, leek & rosemary gratin

This rich, indulgent gratin is spiked with mature cheddar and baked until molten and bubbly. The celeriac can easily be swapped for parsnip, turnip or potatoes, and a spoonful of mustard or horseradish stirred through the cream wouldn't go amiss.

SERVES 8 **PREP** 25 mins
COOK 1 hr 35 mins **EASY V**

25g butter
2 leeks, outer layer removed,
washed of any grit and sliced
into rings
small handful rosemary leaves,
roughly chopped
1 bay leaf
300ml double cream
300ml milk
1 celeriac (about 500g), peeled,
quartered and thinly sliced
100g cheddar or gruyère,
coarsely grated

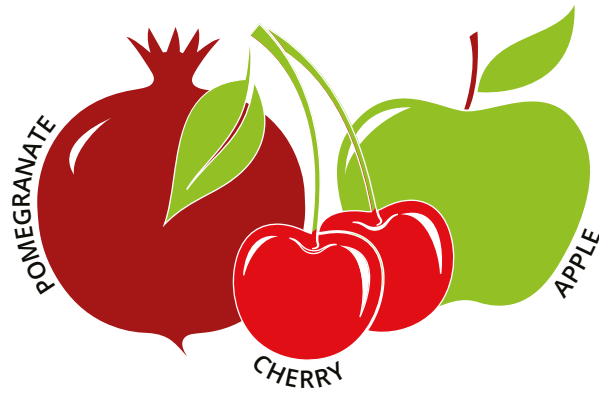
1 Heat the butter in a saucepan. Add the leeks, rosemary and bay leaf, then cover and cook very gently over a medium-low heat for 15-20 mins until the leeks are soft. Pour over almost all of the cream and milk, season and bring to the boil. Remove from the heat and leave to cool a little, then scoop out the bay leaf.

2 Pour a little of the leek mixture into an ovenproof gratin dish. Arrange a layer of celeriac in the dish, then season. Spoon over some more of the leek mixture, then scatter with a little cheese. Repeat the process, alternating between layers of the leek mixture and celeriac slices, then top with an extra drizzle of cream and some cheese. *Can be prepared up to a day ahead and kept in the fridge.*

3 Heat oven to 180C/160C fan/gas 4. Bake the gratin for 1 hr-1 hr 15 mins until the top is golden and the celeriac is tender when poked with a knife. If the gratin is browning a little too much, cover the dish in foil. *Can be chilled, then reheated in a microwave or oven on a low heat with a drizzle more cream.*

GOOD TO KNOW 1 of 5-a-day • gluten free

PER SERVING 314 kcals • fat 29g • saturates 18g •
carbs 5g • sugars 4g • fibre 4g • protein 6g • salt 0.5g



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Red cabbage with prunes & orange

Be patient with this side dish – the longer you cook it, the richer and spicier the end result.

SERVES 8 **PREP** 25 mins **COOK** 2 hrs **EASY** **V** 

50g butter	1 large cinnamon stick
1 large onion, sliced	pinch ground cloves
1 large red cabbage, quartered, cored and thinly sliced	2 tbsp light soft brown sugar
1 orange, juiced and zested	100g pitted prunes, roughly chopped

1 Heat oven to 160C/140C fan/gas 3. Heat the butter in a casserole dish until sizzled to a nutty brown. Add the onion and fry for 15 mins over a medium heat until soft and starting to colour.

2 Tip the remaining ingredients into a large pan and cover with a tight-fitting lid. Put in the oven for 1 hr, then stir, cover and cook for a further 1 hr until the cabbage is tender. If it looks dry, add a splash of water; if there's still liquid in the pan once cooked, turn the heat up until it evaporates. Season with a little salt and serve. *Can be prepared three days ahead and chilled or frozen for three months; reheat in the microwave or in a pan on the hob.*

GOOD TO KNOW fibre • vit c • 2 of 5-a-day • gluten free

PER SERVING 178 kcals • fat 6g • saturates 3g • carbs 20g • sugars 18g • fibre 6g • protein 2g • salt 0.2g



Herb-infused roast potatoes

It's easy to end up with loads of herbs knocking around the fridge at this time of year. Rather than watching them wilt, throw some in with your roast potatoes for an added burst of flavour.

SERVES 8 **PREP** 15-20 mins **COOK** 50 mins **EASY** **V**

2.5kg Maris Piper potatoes, peeled and halved or quartered (depending on size)	herbs (bay, thyme, rosemary) and parsley stalks, if you have them
large handful of mixed woody	100ml sunflower oil

1 Place the potatoes in a large pan of cold, salted water with the herbs. Bring the water to the boil and simmer gently for 8-10 mins until the potatoes are cooked through but not about to collapse. Gently drain the potatoes in a colander, but don't shake or ruffle up. Leave to drain and cool. If making ahead, place on a tray in a single layer and leave in the fridge, uncovered, until ready to roast. *Can be made up to two days ahead.*

2 Heat oven to 200C/180C/gas 6. Pour the oil into a deep roasting tin (the oil should be about 0.5cm deep) and put in the oven for 5 mins. Remove from the oven and gently tip the potatoes and herbs into the oil. Use a spoon or spatula to turn the potatoes until they're completely coated in oil, then return the tin to the oven and roast for 40 mins.

3 Remove from the oven and turn the potatoes in the oil again. Return to the oven for 20 mins, then turn the potatoes in the oil once more. Turn the oven up to 220C/200C fan/gas 7 and cook for a final 20 mins, or until golden and crunchy. Sprinkle with a little sea salt to serve.

GOOD TO KNOW vegan • fibre • gluten free

PER SERVING 353 kcals • fat 12g • saturates 2g • carbs 53g • sugars 2g • fibre 6g • protein 6g • salt 0.3g





A month of festivity

Enjoy the festive season at Habtoor Palace, where culinary experiences to remember await

CHRISTMAS EVE WORLD CUT STEAKHOUSE

Give Christmas Eve a discerning twist filled with an extensive menu of traditional flavours. Indulge in a sumptuous four-course culinary journey at World Cut Steakhouse and enjoy a delicious spread of signature delights. Priced at AED 370 for a four-course set menu.

BQ - FRENCH KITCHEN & BAR

Delight in a sumptuous four-course menu at BQ - French Kitchen & Bar's, the charming ambiance and rich cuisine is yours to discover. Priced at AED 260 per person inclusive of a four-course set menu.

CHRISTMAS DAY BRUNCH

On December 25, escape to a wonderland of festivities, buzzing with dazzling décor and a large helping of holiday magic. Set amidst the Festive Gardens, savour a BBQ style brunch filled with seasonal favorites and signature specialties like an oyster and smoked salmon bar, a carving station and an extensive selection of desserts. From holiday-themed activities to a live band and an exciting kids' corner, Christmas Day plans are set. Brunch packages start at AED495 with soft drinks. Children 4 - 12 receive 50% off and children below 4 are complimentary. Brunch will start at 12.30pm - 4.00pm.

Don't miss

FESTIVE GARDEN MARKET

Explore an enchanting winter wonderland of festivities brimming with dazzling decorations and holiday carols in Habtoor Palace's beautiful Versailles Gardens. Entry to the Festive Garden will be complimentary. Open daily from December 4 - 21, 3pm to midnight with music from 3pm - 6pm, Santa arriving at 6pm, and a live band from 7pm to 11pm.

KIDS GINGERBREAD DECORATING CLASSES

On December 15 and 22, kids will help themselves together with a chef to learn how to decorate gingerbread house, followed by a kids' afternoon tea. Booking is required. Priced at AED 165 per child from 2pm to 5pm.

FESTIVE HAMPERS

A gift that keeps giving, Habtoor Palace's Festive Hampers have something for everyone. Prices start from AED 250 and are available in two sizes. Please visit BQ - French Kitchen & Bar's Patisserie to purchase hampers.

A WHITE AFTERNOON TEA

Sip and savour cherished moments with Sidra lounge's festive afternoon tea. Delight in an exquisite assortment of delicate finger sandwiches, warm scones and hand-crafted French pastries complemented by holiday beverages including a unique Christmas tea blend by Dammann Frères. With packages starting from AED 225 per adult and AED 110 per child, from 3pm to 6pm.

EARLY BIRD OFFER. Book before 10th December and enjoy 20% off on all the festive packages

NEW YEAR'S EVE WORLD CUT STEAKHOUSE

Take a joyful bite out of the Big Apple with World Cut Steakhouse's New Year's Eve celebrations. Set amidst exciting settings, savour a four-course set menu of signature flavours and the finest beverages. Packages start from AED 550 with non-alcoholic beverages from 7pm to 11pm, while children under 12 are not permitted. The event takes place from 7pm to 2am.

BQ - FRENCH KITCHEN & BAR

Toast to the old and the new with the decadent opulence of Habtoor Palace's New Year's Eve Gala dinner. Relive all the memories while indulging in a show-stopping menu of discerning cosmopolitan flavours, signature dishes and beverages spread across BQ - French Kitchen & Bar. As the night sets in and the countdown to 2019 revelries begin, ring in a fabulous new year in style. Packages start from AED 450 inclusive of non-alcoholic beverages from 7pm to 11pm. Children under 4 years dine complimentary, and there's 50% off for children 4 to 12 years. The event takes place from 7pm to 2am.

CHRISTMAS & NEW YEAR CELEBRATIONS



Once again, this year we are offering a fantastic experience in all of our superb venues, featuring the very best in culinary delights, live entertainment and sensational party options.

FOR MORE INFORMATION
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✦ Sensational ✦ *sauces* ✦

Make-ahead madeira gravy

Extra creamy bread sauce

Cranberry & sweet chilli jam

Make-ahead gravy

This vegetarian gravy can be served as is or used as a delicious base for your turkey gravy.

SERVES 6-8 PREP 15 mins
COOK 35 mins EASY V ❄️

large knob of butter
1 onion, chopped
2 carrots, finely chopped
2 bay leaves
1 large thyme sprig
1 tbsp caster sugar
3 tbsp plain flour
1 tsp Marmite
1 tsp tomato purée
1 tsp balsamic vinegar
1 tbsp dark soy sauce
1 litre vegetable stock (or chicken or beef stock, if you're not cooking for vegetarians)

1 Heat the butter in a wide saucepan over a medium heat and sizzle the vegetables and herbs in the pan for 15 mins until the veg start to brown. Scatter over the sugar and continue to cook for a further few minutes until sticky and caramelised. Stir in the flour until sandy, cook for 1 min, then add the Marmite, tomato purée, vinegar and soy sauce to make a sticky paste. Allow to bubble for 1 min.

2 Add the stock, then crush the veg with a potato masher and bubble everything together for 10 mins until you have a thickened sauce that just coats the back of a spoon. Sieve and use straightaway as a veggie gravy or as the base to a turkey gravy. *Can be cooled, then frozen for up to three months.*

GOOD TO KNOW low fat

PER SERVING (8) 94 kcals • fat 1g • saturates 1g • carbs 13g • sugars 6g • fibre 1g • protein 2g • salt 0.7g

Extra creamy bread sauce

It should come as no surprise that the more flavoursome the bread you use, the more flavoursome the sauce will be. We recommend opting for a stale baguette or sourdough over a sliced white loaf.

SERVES 8 PREP 10 mins
COOK 25 mins EASY V ❄️

500ml whole milk
50g butter
1 onion, chopped
6 cloves
1 star anise
1 bay leaf
3 thyme sprigs
100g stale crustless white bread, made into rough breadcrumbs
4 tbsp clotted cream
pinch nutmeg, freshly grated

1 Simmer the milk, butter, onion, cloves, star anise and herbs in a pan for 20 mins. *Can be done the day before and left to infuse in the fridge.* Strain the mixture and return the liquid to the pan. Place back on the heat and scatter in the breadcrumbs.

2 Simmer and stir for 3-4 mins until you have a thick sauce. Stir in the clotted cream and nutmeg, season generously and serve. *Can be made up to three days ahead; reheat on the hob or in the microwave on medium for three mins.*

PER SERVING 235 kcals • fat 20g • saturates 13g • carbs 9g • sugars 4g • fibre 0.4g • protein 4g • salt 0.3g

Cranberry & sweet chilli jam

A cross between a chutney, chilli jam and cranberry sauce, this make-ahead accompaniment will add some spice to your lunch. The amount of chilli, and whether you leave the seeds in or not, will determine how hot the jam is. If you want, you can double the amount and give jars of this spicy sauce as presents.

MAKES 2 x 500ml jars PREP 20 mins
COOK 1 hr EASY V

500g fresh or frozen cranberries
finger-sized piece ginger, peeled and roughly chopped
3-4 red chillies, roughly chopped
200g golden caster sugar
100ml red wine vinegar

1 Tip half the cranberries, the ginger and chillies into a food processor and whizz until very finely chopped. Scrape into a heavy-bottomed pan and add the remaining cranberries, the sugar and vinegar, then bring everything to the boil, skimming off any scum that comes to the surface. Turn the heat down to a gentle simmer and keep cooking for about 20-30 mins, stirring occasionally.

2 Once the jam is starting to become sticky, continue cooking for a further 5 mins, stirring frequently so that the mixture doesn't burn on the bottom of the pan. It should look like a thick, bubbling lava. Cool slightly, then transfer to sterilised jars and leave to cool completely. *Will keep for three months in a cool, dark place; keep in the fridge once opened.*

GOOD TO KNOW vegan • gluten free

PER TBSP 21 kcals • fat none • saturates none • carbs 9g • sugars 5g • fibre 0.4g • protein 0.1g • salt none





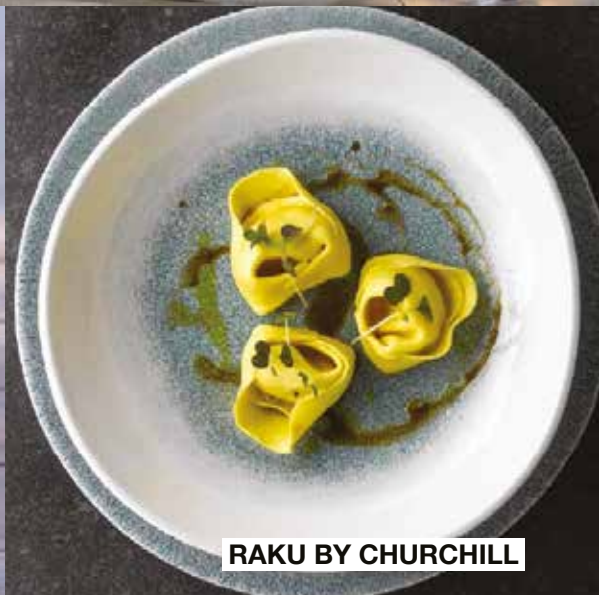
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The big day



CHRISTMAS DAY TIME PLAN *TO SERVE AT 2pm*

8:30am

- ♦ Take the turkey out of the fridge to let it warm up to room temp ahead of roasting.
- ♦ Prep the veg for the sticky maple roots.
- ♦ Prep the sprouts and pistachios for the sizzled sprouts with pistachios & pomegranate.
- ♦ Prep the veg for the squash colcannon.

9am

- ♦ Heat oven to 180C/160C fan/gas 4.

9:30am

- ♦ Stuff the turkey with the shallots, then put in the oven (timings based on a 5kg turkey).

12:25pm

- ♦ Heat the oil in a roasting tin for the herb infused roast potatoes.

12:30pm

- ♦ Turn oven up to 200C/180C fan/gas 6.
- ♦ Put the potatoes in the oven.

1pm

- ♦ Check the turkey's done, then remove from the oven. Cover and leave to rest.

1:10pm

- ♦ Turn the potatoes and roast for a further 20 mins.

1:20pm

- ♦ Cook the sizzled sprouts with pistachios & pomegranate.
- ♦ Cook the sticky maple roots on the hob and keep warm.
- ♦ Cook the microwaved squash colcannon and keep warm.

1:30pm

- ♦ Turn oven up to 220C/200C fan/gas 7.
- ♦ Turn the potatoes and roast for a final 20 mins.
- ♦ Bake the triple pigs-in-blankets for 30-35 mins.

- ♦ Bake the Tuscan sausage, kale & ciabatta stuffing for 30 mins.
- ♦ Bake the wild mushroom Yorkshire puddings for 20-25 mins (or reheat from frozen).
- ♦ Reheat the cheesy celeriac, leek & rosemary gratin in the microwave.

1:40pm

- ♦ Reheat the red cabbage with prunes & orange in the microwave or on the hob.
- ♦ Reheat the extra creamy bread sauce in the microwave or on the hob.
- ♦ Heat the make-ahead gravy on the hob, adding cooking juices from the turkey, if you like.

2pm

- ♦ Start taking dishes to the table.

THESE THINGS CAN BE MADE AHEAD

UP TO A MONTH AHEAD

- ♦ Make and freeze the make-ahead gravy.
- ♦ Make and freeze the red cabbage with prunes & orange.
- ♦ Make the cranberry & sweet chilli jam and store it in sterilised jars.
- ♦ Make and freeze the wild mushroom Yorkshire puddings.

UP TO THREE DAYS AHEAD

- ♦ Make and chill the extra creamy bread sauce.
- ♦ Make and chill the red cabbage with prunes & orange (if not already frozen).

UP TO TWO DAYS AHEAD

- ♦ Weigh and salt the turkey and chill in a roasting tin.
- ♦ Prep and chill the garlic butter for the pancetta & shallot-stuffed turkey.

- ♦ Prep and chill the garlic cheese turkey roll.
- ♦ Prep the Tuscan sausage, kale & ciabatta stuffing and chill in a dish ready for baking.
- ♦ Parboil the potatoes for the herb infused roast potatoes and chill, uncovered, on a tray.
- ♦ Assemble the triple pigs-in-blankets on a tray, ready for baking.
- ♦ Assemble the cheesy celeriac, leek & rosemary gratin and chill, ready for baking.

CHRISTMAS EVE

- ♦ Bake, cool and chill the cheesy celeriac, leek & rosemary gratin.
- ♦ Prep the turkey with the garlic butter and pancetta.
- ♦ Defrost the make-ahead gravy and the red cabbage with prunes & orange overnight in the fridge.





A TIME FOR CELEBRATING

Enjoy the festive season at Amwaj Rotana, Jumeirah Beach, Dubai, with a whole calendar full of events

Festive Goodies at Atrium

5 December – 6 January

Festive goodies for takeaway such as yule logs, mince pies, Christmas pudding, Stollen, homemade gingerbread houses and other confectionery.

Christmas Roast Takeaway

5 - 31 December

Enjoy a traditional turkey takeaway with cranberry chestnut stuffing, roasted new potatoes, maple glazed root vegetables, brussels sprouts and cranberry sauce, from the comfort of your own home. On the takeaway menu, there's also beef wellington with roasted new potatoes, apple smoked root vegetables, Brussel sprouts, mushroom ragout and jus, plus honey glazed ham with potato and squash gratin, maple glazed root vegetables, brussels sprouts, apple sauce and onion gravy.

Price: AED 450 (5-kg turkey), AED 650 (8-kg turkey), AED 375 (beef wellington, serves 4 people), AED 325 (honey glazed ham, serves 4 people)

Special Dinner Menus at JB's Gastropub, Rosso & Benihana

19 - 25 December

JB's will present a special menu of Christmas specials comprising of cured salmon and Irish potato cake, roasted turkey, traditional Christmas pudding with anglaise and a gingerbread spiced cheesecake, while Rosso will offer a luxurious menu with octopus carpaccio, angel hair pasta and winter Christmas pudding. Benihana promises a Christmas special menu of wagyu beef tatakai, seafood yaki udon and Japanese Christmas cake.

Price: AED 175 (3-course menu)

Christmas Eve Dinner at Horizon

24 December

The hotel promises a sumptuous multi-cuisine buffet at its Christmas Eve dinner offering customary Christmas dishes like a luscious turkey, mince pies, log cakes and other sweet treats.

Price: Packages from AED 199, AED 299, AED 99 (kids aged 6 to 12 years), and kids under 6 years dine complimentary

Christmas Day Brunch at Rosso & Benihana

25 December

Amwaj Rotana offers a good start to Christmas with its popular Christmas Brunch from 12.30 – 4.30pm - a hearty festive spread with dishes from Rosso restaurant, Benihana and JB's. There will be live stations, JB's food truck, Teppanyaki at Benihana, traditional roast and chef's specials. Children can also look forward to festive activities as well as a special visit from Santa Claus. The award-winning UAE band, International Playboys, will be performing.

Price: Packages from AED 249, AED 449, AED 149 (kids aged 6 to 12 years), and kids under 6 years dine complimentary. An after-brunch package is also available from 4.30 – 6.30pm at Rosso and Fumo, with packages from AED 189.

New Year's Eve at JB's Gastropub

31 December

Enjoy an 80's themed party from 8pm to 1am with various packages on offer. For entertainment, the versatile DJ Chris Smith, gets behind the decks playing top party tunes and a show from go-go dancers.

Price: Packages start from AED 109.

New Year's Eve at Rosso & Benihana

31 December

Welcome the New Year with a 'Street Fest' themed New Year's Eve feast from 8pm to 1am on the hotel's terrace with multiple live and carving stations. For entertainment, there's the spectacular fire eaters, music by Resident DJ, Denero, and the band, EvolveR, will be playing live. Guests may also get the chance to catch the fireworks along JBR.

Price: Packages start from AED 559, AED 799, AED 189 (kids aged 6 to 12 years), and kids under 6 years dine complimentary.

New Year's Day Brunch at Rosso & Benihana

1 January

This New Year's Day Brunch from 12.30 – 4.30pm is a family-friendly way to kick start 2019 - offering a buffet featuring the best and most iconic dishes from the signature restaurants as well as entertainment for the kids and lively tunes by resident DJ, Denero.

Price: Packages start at AED 199, AED 299, AED 149 (kids aged 6 to 12 years), and kids under 6 years dine complimentary.

Amwaj
Rotana
Jumeirah Beach - Dubai

4 WAYS TO DECORATE

Pure gold Christmas cake

This year, ring the changes with a spiced sponge and gingerbread showstopper from our senior food editor **Cassie Best**. Or choose one of our other decorating options and follow our step-by-step instructions so your cake will look as gorgeous as it tastes

recipe CASSIE BEST photographs SAM STOWELL

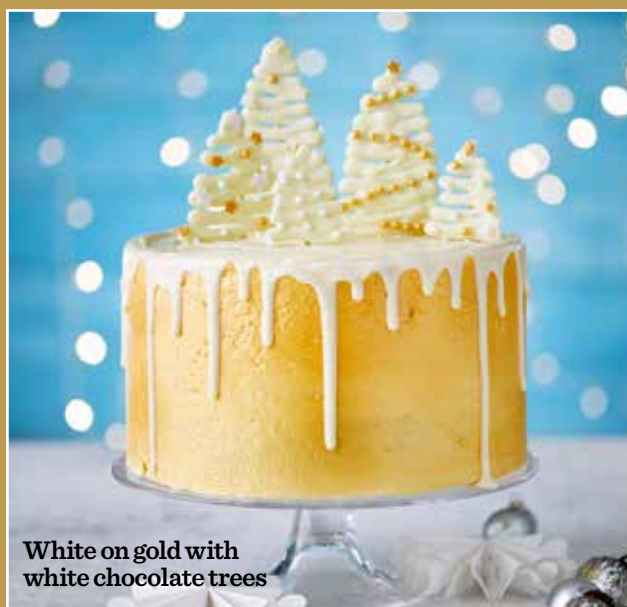
Our cover cake for this year is an elegant gold colour with a white chocolate drip. Hidden inside are red and gold layers of vanilla and spice sponges. For a snowier look, skip the gold spray and layer white on white. Once you've made your cake, make our chocolate trees or gingerbread stars to decorate, or top with shop-bought decorations like candy canes or chocolate snowflakes for an even easier cake. The sponges for these can be frozen so you can get ahead before the big day, if you like.



White on gold with green chocolate trees



White on white with a gingerbread tree



White on gold with white chocolate trees

**BIG
SURPRISE
INSIDE**
Vanilla & spice
red and gold
sponges

Generous on the
gingerbread for
guests who
love it

Spray the cake
gold for extra
sparkle or leave it
white and snowy

One cake – how you decorate it is up to you!

White on gold with
a gingerbread tree



First, make and ice the cake...

Vanilla & spice chocolate drip cake

We've dyed two layers of this sponge a vivid red colour for a hidden slice of festive magic, but you can skip that step, if you like. If you are dyeing it red, add food colouring gel to the sponge mixture – a natural liquid colouring won't work as the colour will fade as it bakes.

SERVES 20 **PREP** 1 hr plus cooling and 1 hr chilling **COOK** 30 mins **MORE EFFORT** **V** * sponges only

225ml vegetable oil, plus extra for the tin
375g plain flour
3 tsp baking powder
1½ tsp bicarbonate of soda
375g golden caster sugar
1½ tsp mixed spice
½ tsp fine salt
300ml buttermilk
1½ tsp vanilla extract
3 large eggs
5ml red food colouring gel, we used Dr Oetker (optional)

For the icing

250g pack slightly salted butter, at room temperature
900g icing sugar
1 tsp vanilla extract
500g tub full-fat soft cheese
edible gold spray (optional)

For the chocolate drip

200g white chocolate, chopped or grated

MAKE THE CAKE

1 Heat oven to 180C/160C fan/gas 4. Oil and line the base and sides of three 20cm cake tins with baking parchment – if your cake tins are quite shallow, line the sides to a depth of at least 5cm.

2 Mix the flour, baking powder, bicarbonate of soda, sugar, mixed spice and salt in a bowl.

3 Whisk the buttermilk, oil, vanilla extract and 75ml water with the eggs until smooth. Pour the wet ingredients into the dry and whisk until well combined. Scoop about a third of the cake mixture into a tin. If using, mix the food colouring into the remaining batter and divide this between the other tins. Bake for 25-30 mins, or until the cakes have risen and a skewer inserted into the centre comes out clean.

4 Cool in the tins for 10 mins, then turn out onto a wire rack, peel off the parchment and cool. The sponges will keep, wrapped tightly in cling film, for three days, or wrap and freeze for up to two months.

NOW MAKE THE ICING

5 Beat the butter with half the icing sugar and vanilla until smooth. Add the remaining icing sugar and the cream cheese, and beat again until combined – don't overmix or the icing may become runny.

NEXT, ASSEMBLE THE CAKE

6 Put one of the red sponges on a cake stand or cake board, sticking it down with a small blob of icing. Sandwich with the gold sponge, being generous with the icing. Top with more icing and the final red sponge, flat-side up. When assembled, use a palette knife to cover the entire cake with a thin layer of the icing, filling any gaps between sponges, but don't worry about completely covering the sponges at this stage (see **pic A**). This is called a crumb coat and ensures that your final layer is crumb-free. Make space in the fridge and chill for 30 mins to allow the icing to firm up.

ICE THE CAKE

7 Once the crumb coat is chilled, use the remaining icing to completely cover the cake (**pic B**). This is easiest if you pile the icing on top of the cake, then use a palette knife to ease it over the edge and down the sides. You can make it as smooth or as rough as you like. Chill for another 30 mins.

8 Meanwhile, for the chocolate drip, melt the white chocolate in a bowl set over a pan of lightly simmering water or in the microwave in short bursts. Pour into a disposable piping bag and set aside to firm up a little – you want it to be pourable but not too runny.

9 Remove the cake from the fridge. If you like, you can use an edible gold spray to cover the surface in a thin layer of shimmer (**pic C**). When the white chocolate is the correct consistency, snip off the end of the piping bag and pipe drizzles down the side of the cake (**pic D**). Fill in the top with the remaining chocolate (**pic E**). Top with your choice of decorations (see opposite).

PER SERVING 655 kcs • fat 32g • saturates 13g • carbs 85g • sugars 70g • fibre 1g • protein 6g • salt 1.0g



Gingerbread star tree



...then choose your decoration

Gingerbread star tree

175g dark muscovado sugar
85g golden syrup
100g slightly salted butter
350g plain flour, plus extra for dusting
1 tsp bicarbonate of soda
1 tbsp ground ginger
1 tsp ground cinnamon
1 egg, beaten
200g royal icing sugar

You will need

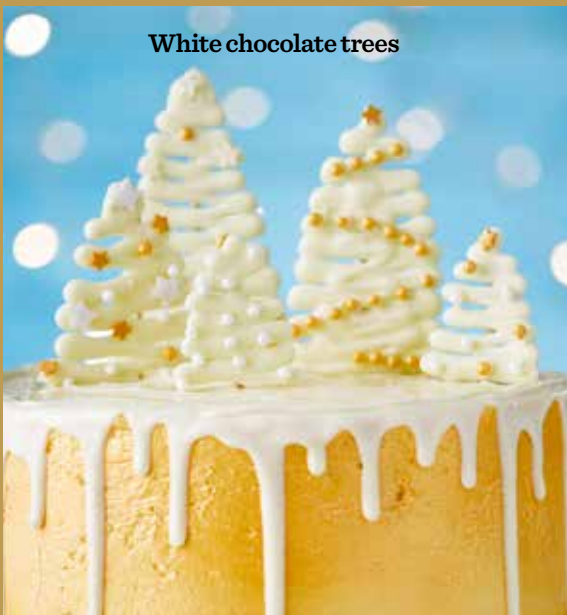
a set of star cookie cutters (8-10), ranging from 12cm-2cm, or make templates from paper and cut them out yourself

over the trays and bake for 8 mins until a few shades darker and puffed up a little. Cool on the trays for 5 mins, then transfer to a wire rack to cool completely. *Will keep, un-iced, in an airtight container for up to two weeks.*

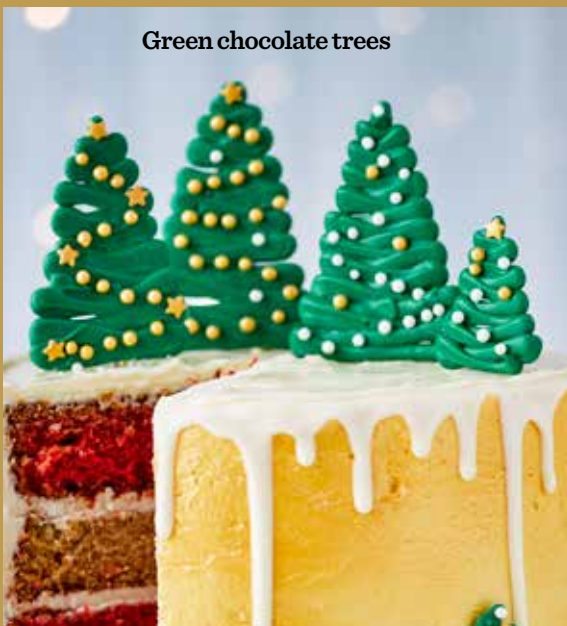
5 Mix the icing sugar with enough water to make a thick, pipeable icing. Transfer to a piping bag and decorate (see pic, left). Pipe a blob of icing in the middle of each biscuit and stack them to make a tree, sticking the smallest star on top, standing upright.

PER SERVING 191 kcals • fat 5g • saturates 3g • carbs 35g • sugars 21g • fibre 1g • protein 2g • salt 0.2g

White chocolate trees



Green chocolate trees



1 Put the sugar, syrup and butter in a saucepan. Bring to a simmer, then bubble for 1-2 mins, stirring. Set aside to cool for 10 mins.

2 Tip the flour, bicarb and spices into a large bowl. Add the syrup mixture and the egg, stir to bring everything together, then gently knead in the bowl until smooth. The dough will feel a little soft, but will firm up once cooled. Wrap and chill for at least 30 mins.

3 Remove the dough from the fridge and leave at room temperature until softened. Heat oven to 200C/180C fan/gas 6 and line two baking trays with baking parchment.

4 Working with half the dough at a time (keeping the remaining dough well wrapped), roll out to the thickness of a £1 coin. Cut out 10-12 stars in descending size, re-rolling the offcuts if you need to. Arrange

White (& green) chocolate trees

1 Melt **75g white chocolate** in the microwave, or in a small bowl over a pan of simmering water. Stir in **a spot of green food colouring gel** if you want to make them green.

Transfer to a piping bag and leave to firm up for a few mins (this will make the trees thicker). Line a baking sheet with parchment.

2 Snip off the end of the piping bag and quickly pipe the chocolate backwards and forwards in thin lines to create little Christmas trees (ours were 7-10cm tall).

3 Decorate with **sprinkles** and chill until you're ready to decorate the cake. Push them into the white chocolate topping before it sets.

PER TREE 20 kcals • fat 1g • saturates 1g • carbs 2g • sugars 2g • fibre none • protein 0.3g • salt none



festive leftovers

twice
as nice

We hate seeing food go to waste, so here's what we whipped up in the *Good Food* kitchen using this issue's leftovers

Easy turkey banh mi

Shred any leftover **turkey** from p28 or p30, grate any leftover **carrots** from p39 and shred any leftover **red cabbage** from p37, then toss together with **chopped red chilli**, **mint**, **fresh ginger**, a **splash of white wine vinegar** and a **pinch of sugar**. Spread **small baguettes** with **mayonnaise** and stuff with the turkey mixture.

Cheese-stuffed bubble & squeak cakes

Tip any leftover **roast potatoes**, **red cabbage**, **carrots** and **parsnips** from p36-39 into a food processor and add **beaten egg** to bind. Mould into puck shapes and stuff with any leftover **chunks of cheese** from p19. Dust in **plain flour** and fry until crispy on both sides and hot throughout.

Curried carrot & parsnip soup

Put any leftover **carrots** and **parsnips** from p39 in a saucepan with a small knob of butter and some **curry powder**. Heat and sizzle for a few mins, then pour over **vegetable stock** to cover. Season, then simmer for 10 mins. Stir in some **cream**, **crème fraîche** or **natural yogurt**. Blitz the mixture until smooth, using a blender or a hand blender, then reheat if needed and serve.

Five-spice goose noodles

Shred any leftover **roast goose** from p78. Heat some oil in a wok, add the meat and stir-fry with any leftover **chopped raw veg** and a **large pinch of Chinese five-spice powder**. Add **hoisin sauce** and **soy sauce** to the pan and sizzle for a minute, then toss in **cooked noodles**, **chopped red chilli** and **cashew nuts**, if you have any.

Potted ham

Finely shred any leftover **ham** from p88. Mix with **melted butter** to coat and add **cracked pepper**, **ground cloves**, **chopped parsley** or **tarragon** and a **splash of cider vinegar**. Pack the mixture into ramekins, top with a little more **melted butter** and chill. Pile the cold ham mixture onto **hot toast** and serve with **pickles**.





Festive Season

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Just 5 ingredients

Impress your guests with our cheesy pull-apart sharing loaf

recipe CASSIE BEST photograph EMMA BOYNS

Baked cheese bread flower

SERVES 6-8 **PREP** 45 mins plus proving **COOK** 40 mins
MORE EFFORT V ✳ uncooked

100g butter, softened
small bunch rosemary sprigs, leaves
picked and chopped, plus extra
sprigs to decorate
flour, for dusting
880g ready-made pizza dough,
defrosted if necessary (we used The
Northern Dough Co), or make your own
150g cranberry sauce
250g box camembert or chaource (or
vegetarian alternative)
oil, for drizzling

1 Mash the butter, rosemary and some seasoning in a bowl. On a lightly floured surface, cut the dough into four sections (it will already be divided if you're using ready-made pizza dough). One at a time, roll out each piece of dough to a thickness of about 4mm, keeping the pieces you're not using covered. Use a 7cm cutter to stamp out 30-36 circles.

2 Spread the rosemary butter over half the dough circles, then spread the cranberry sauce over the remaining rounds. Fold each circle in half and bring the two points together like a fortune cookie; these are the flower 'petals'.

3 Line a large baking tray with parchment. Put the cheese – in its box but with the lid removed – in the middle of the baking tray. Arrange a ring of dough petals around the box, alternating the rosemary butter and cranberry sauce fillings. Tuck the pointed ends neatly under the box.

Arrange another ring of petals around the first, this time tucking the pointed ends under the row in front. Repeat with the remaining dough petals to create a neat flower pattern. Loosely cover the tray with oiled cling film and leave somewhere warm to prove for 30 mins, or until almost doubled in size. Heat oven to 180C/160C fan/gas 4.


4 Remove the cling film and slash the top of the cheese a few times. Poke in the rosemary sprigs, drizzle everything with a little oil and bake for 35-40 mins until golden brown. Leave to cool for 5 mins before serving.

PER SERVING (8) 456 kcal • fat 19g • saturates 11g • carbs 55g • sugars 8g • fibre 1g
• protein 16g • salt 2.4g

For this 5-ingredient recipe series, we assume you already have storecupboard staples like oil and butter

gf tip

Make ahead
Shape the dough, then remove the cheese (but leave the box in place). Wrap the dough in oiled cling film and freeze for up to two months. Defrost at room temperature, or overnight in the fridge, leave to prove, then slot the cheese back into place and bake.

 Making your own dough? Check out bbcgoodfood.com/recipes/basic-pizza-dough for our simple recipe.

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FESTIVE BITES

Party starters

Whet the appetite for the main event by serving your guests something extra special and make life easier by tackling the task in stages

recipes JANE HORNBY *photographs* DAVID MUNNS

Chicken
terrine with
leeks &
apricots, p70

Yogurt
piccalilli &
crisp kale
salad, p70



Chicken terrine with leeks & apricots

SERVES 8-10 **PREP** 25 mins plus cooling and overnight chilling

COOK 1 hr 5 mins **MORE EFFORT** ▢

1kg chicken thighs on the bone, skin removed
500ml fresh chicken stock, you can buy this ready-made
2 bay leaves, plus more to decorate
handful thyme sprigs
handful parsley
2 leeks, finely chopped (keep the trimmings)
6 black peppercorns
30g butter, plus more for the tin
1 large or 2 smaller banana shallots, finely chopped
50g smoked streaky bacon or pancetta, finely chopped
1 large garlic clove, finely chopped
2 chicken breasts, on the bone if possible, skin removed
50g soft dried apricots, chopped
3 tbsp brandy
4 sheets leaf gelatine
toast drizzled with olive oil, to serve (we used Crosta & Mollica Pane Pugliese)

1 Put the chicken thighs into a pan with the stock and a string-tied bundle of 2 bay leaves, a few of the thyme sprigs and a little of the parsley. Add a few leek trimmings, the peppercorns and $\frac{1}{2}$ tsp salt. Add water to just cover the meat, if needed. Bring to the boil, then cover and gently simmer for 30 mins.
2 Meanwhile, lightly butter a 900g loaf tin (ours was 12cm x 22cm x 7cm) and line with cling film, leaving plenty of overhang. Melt the butter in a frying pan, then add the leeks, shallots and some seasoning. Cook for 10 mins over a medium heat until starting to colour. Add the bacon and garlic and cook for 2 mins more until the bacon is cooked through. Leave to cool.
3 Add the chicken breast to the stock and top up with hot water to cover. Bring to the boil, then cover and simmer gently for another 20 mins. When ready, the chicken breast will be cooked through and the thigh meat will pull away easily from the bones. Lift the meat from the stock, drain the stock, then leave to cool until it is just warm.

4 Discard the bones and any nobbly bits, then roughly chop the chicken. Stir into the leeks, along with 2 tsp more thyme leaves, the apricots and the brandy.

5 Soak the gelatine in cold water for 5 mins until floppy. Squeeze out the excess water, then stir into 300ml of the warm stock. Mix that with the chicken. Put a few bay leaves in the base of the tin, then spoon the chicken mix on top and press down well. Cover with the cling film. Leave to cool then chill thoroughly – overnight is best. *Can be made up to three days ahead.*

6 To serve, slice the terrine while it is still wrapped in cling film, then carefully peel the cling film off each slice. Drizzle the toast slices with olive oil and grill until golden brown and crisp, then sprinkle with a little salt. Serve the terrine with the toast and our yogurt piccalilli & crisp kale salad (see below).

PER SERVING (10) 256 kcals • fat 12g • saturates 4g • carbs 3g • sugars 3g • fibre 2g • protein 30g • salt 0.7g

gf tip

For perfectly clear jelly in your terrine, lightly whisk an egg white, then add to the 300ml stock in the pan. Whisk as it comes to a boil, then leave to settle off the heat. Strain the set white from the stock using a fine muslin.

Yogurt piccalilli & crisp kale salad

As with any pickle, the flavour of this dressing really improves after spending a night in the fridge and then being brought back to room temperature. Another great reason to get your prep done ahead.

SERVES 8-10 **PREP** 10 mins plus at least 2 hrs steeping

COOK 15 mins **EASY** ▽

200g tiny cauliflower florets
280g jar sweet pickled baby silverskin onions
3 tbsp olive oil
2 garlic cloves, crushed
1 tbsp finely grated root ginger
1 tsp ground turmeric
1 tbsp English mustard
4 tbsp Greek-style yogurt (not the thick-strained type)
125g (or about 5 leaves) kale or cavolo nero, any big stems removed, then shredded into 1cm strips

1 Bring a pan of salted water to the boil and have a bowl of iced water ready. Add the cauliflower to the pan, return to the boil and cook for 30 seconds. Drain, then plunge into the ice water. Once cold, drain well.
2 Keep 3 tbsp of the onion vinegar aside, then mix the cauliflower with the onions and the rest of the vinegar from the jar in a large bowl. Cover and steep in the fridge for at least 2 hrs, overnight if possible.
3 For the dressing, heat 1 tbsp oil in a pan, then add the garlic and ginger and cook for 1 min, stirring. Stir in the turmeric, cook for 30 seconds, then remove from the heat. Add the mustard, 1 tbsp oil and the 3 tbsp pickling juice you reserved earlier. Cool for a few mins, then stir in the yogurt and season to taste.
4 Heat the oven to 180C/160C fan/gas 4. Tip the kale onto a large baking tray. Season and rub 1 tbsp oil all over the leaves. Bake for about 6-8 mins till turning crisp at the edges. Once cooled, the kale will crisp up all over. Just before serving,

drain the cauliflower and onion from the pickling juices and toss into the dressing, then fold the kale gently into it. Serve with the terrine.

PER SERVING (10) 76 kcals • fat 6g • saturates 2g • carbs 4g • sugars 2g • fibre 1g • protein 2g • salt 0.4g

gf tip

The kale can be made a day ahead and kept in an airtight container, then given a moment in a hot oven.

Date, blue cheese & pancetta polenta stacks

These are big enough to remove the need for a formal starter at the table, and less fiddly than canapés. If you're not into blue cheese, good goat's cheese (the type without rind) is ideal, too. To make it veggie, use chopped toasted nuts instead of the pancetta for crunch.

SERVES 6-8 (makes 16)

PREP 15 mins plus 1 hr chilling

COOK 20 mins **EASY** 

8 thin rashers pancetta, halved
1 tbsp olive oil, plus a little for the tin and for brushing
500ml vegetable stock made with
2 tsp bouillon powder
100g quick-cook polenta
1 tsp finely chopped rosemary

25g parmesan (optional)
120g creamy but sharp blue cheese such as Saint Agur or gorgonzola
8 large medjool dates, pitted and cut in half lengthways
handful baby spinach leaves (you'll need 32 leaves)
pomegranate molasses, to drizzle

1 Heat oven to 200C/180C fan/gas 6. On a baking tray, sandwich a single layer of pancetta rashers between two pieces of parchment, and weigh it down with a second tray. Bake for 10-15 mins until the fat is crisp and golden. Pat with kitchen paper to absorb excess fat.

2 Meanwhile, oil a 20cm round tin. Boil the stock in a saucepan, then slowly stir in the polenta and simmer for 5 mins, whisking, until thick and smooth. Stir in 1 tbsp oil, the rosemary and parmesan, if

using, and season. Spoon into the tin, level the top, then set for at least 1 hr in the fridge or until very firm.

3 When ready to eat, heat a griddle pan or non-stick frying pan until hot. Cut the set polenta into 16 wedges, brush with a little oil, then cook for 4 mins each side or until golden and marked. Transfer to a serving plate or board.

4 Meanwhile, use a cutlery knife to push about 1 tsp cheese into the middle of each date half. Thread a cocktail stick through each stuffed date, then a piece of pancetta, two spinach leaves and a wedge of hot polenta. To serve, drizzle with a little pomegranate molasses.

PER SERVING (8) 258 kJals • fat 14g • saturates 6g • carbs 25g • sugars 16g • fibre 2g • protein 7g • salt 1g

gf tip

The weight of the tray on the pancetta will stop it from wrinkling as it cooks.

Get ahead

- The pancetta can be cooked a day ahead and chilled. Reheat before serving.
- Griddle the polenta a day ahead, then reheat it in a hot oven for a few minutes before serving.
- You could skip cooking the pancetta by buying smoked crispy bacon, then breaking it into shards.



Asian cured salmon with prawns, pickled salad & dill lime crème fraîche

This classy starter takes a few days of low-impact prep, but it's well worth it for the flavour that you get from the salmon.

SERVES 4 **PREP 40 mins** plus soaking and curing **NO COOK** **MORE EFFORT**

550g salmon fillet, skin on
2 sticks lemongrass, roughly chopped
125g caster or granulated sugar, plus 2 tsp and another 2 tbsp
150g coarse sea salt
2 limes, zested, 1 juiced
5 tbsp Japanese rice vinegar, plus a dash
2 garlic cloves, crushed
28g pack coriander
20g pack dill
2 fresh red Thai chillies
140g baby turnips, skin on
1 small red onion, peeled
6 tbsp full-fat crème fraîche
12 large cooked peeled prawns

1 Check the fish for bones, and if needed, remove with tweezers. To make the cure, put the lemongrass, 125g sugar, the sea salt, lime juice and zest 1 lime, 1 tbsp rice vinegar, 1 garlic clove and half of the coriander and dill, including stems, into a food processor. Blitz until the lemongrass is finely chopped, then stir in a quarter of the sliced chillies.

2 Cross two large pieces of cling film in a roasting tin and spoon on a third of the cure, then top with the fish. Cover with the rest of the cure. Wrap tightly and leave for 36-48 hours. Then, scrape off the cure, rinse the fish in cold water, and pat dry. It will feel firm.

3 On the day of serving, start the other elements of the recipe. Shave the turnips into very thin slices using a mandoline, and plunge into iced water with a dash of vinegar. Leave for an hour, then drain well. Thinly slice the onion and mix with the turnip slices, 2 tbsp vinegar, 2 tsp sugar and a pinch of salt. Cover and steep for at least 1 hr, or you can chill this for a few hrs.

4 Finely chop the remaining dill leaves and stir most into the crème fraîche with the remaining lime zest and a little seasoning, then chill.

5 For the dressing, stir together the remaining 2 tbsp sugar, 2 tbsp vinegar, another quarter of the

sliced chillies and crushed garlic and leave until the sugar dissolves.

6 Slice the fish into approx 20 slices, taking the knife down to the skin, then easing the blade underneath each piece to remove it.

7 When ready to serve, spoon and swoosh the dill crème fraîche down the middle of each plate, then top with the salmon slices, overlapping. Add 3 prawns per serving. Lift the salad from its juices and mound to one side. Scatter with a little extra dill and the rest of the sliced chillies, then drizzle the dressing over the fish and prawns, or let your guests do that bit at the table.

GOOD TO KNOW omega-3 • gluten free

PER SERVING (6) 410 kcal • fat 30g • saturates 13g • carbs 13g • sugars 13g • fibre 1g • protein 21g • salt 2.7g





GUILT-FREE FROZEN DESSERTS

On a health-kick and missing the sweeter things in life?

Barakat's healthy, non-dairy frozen treats are packed with the natural nutrients and vitamins of real fruits and vegetables, and give you the pick-me-up you need without the guilt of a regular dessert!

Founded in 1976, Barakat insists upon using only the highest quality products to uphold exceptional freshness and taste across the dessert range.

At the time however, the quality and supply of fruits and vegetables imported to the UAE varied greatly, so the team opted to take on the task of ensuring that the UAE had access to the finest products at all times – hence the creation of Barakat. The team – which now consists of chefs and foodies alike, have a 40-year legacy of sourcing, processing and distributing the world's finest fruit and vegetables.

The perfectly portioned ice lollies are just a fraction of the firm's product range, and can be consumed as a post-workout refresher, or as your child's midday snack. The fruit and veggie ice pops come in a variety of combinations and pack sizes for every taste and lifestyle. Here's a run-down of some of the most popular flavours...

Beetroot Berry

The naturally rich flavors of beetroot, strawberry and blueberry fuse perfectly resulting in a well-rounded composition that tastes as good as you'll feel!

Mango & Passionfruit

By blending seasonal sweet mangoes, tart passionfruit and a squeeze of lemon, you're sure to taste the exotic tropics without feeling the humidity!

Strawberry & Banana

A Barakat favourite; fresh strawberries and ripe bananas are mashed together to create the perfect puree. A dash of lemon juice to the tartness and voilà - a guiltless summer pop!

Orange

Staying true to Barakat's first love, pure orange juice and pure orange pulp are blended and presented in a delectable pop size treat.

In addition, the Barakat Ice Cream range mirrors the brand's obsessive attention to detail and emphasis on creativity. Driven by passion and an unreciprocated love for frozen desserts, each product is made to order and not stock piled – which is key to ensuring the incredible flavour and texture of each dessert.

Barakat guarantees that each product is 100 percent fresh, using 100 percent clean quality ingredients with no artificial colours or flavours. With over 500 ice cream flavours on offer, from vanilla to baklava, and butterscotch to cucumber – there really is a flavour to suit everyone! What's more, each flavour can be customised to suit an individual's needs; be it vegan, sugar-free, gluten-free or nut-free.



Ridiculously easy

Super-crumblly mince pies - and no-roll pastry. Orlando Murrin's definitive recipe, step-by-step

photographs DAVID MUNNS

Last Christmas I was invited on to *The Chris Evans Breakfast Show* on Radio 2 to explain the secret of my famous crumblly mince pies, and over 340,000 listeners rushed to bbcgoodfood.com to find the recipe. Here it is again, by popular demand, with new advice for customising the filling.

If you're used to making your own pastry, you'll be surprised no liquid is added to the mixture. This is what makes it so crumblly, and

it means you can handle the pastry as much as you wish (and with warm hands!) without it getting tough and doughy. Don't try and roll this pastry out, it will fall to bits.

If you are a very impatient person, you may find patting the pastry into the tartlet tins a bit tedious. I suggest you relax and take your time – switch on the radio, perhaps.

If your tartlet tins have seen better days, butter them before using. This shouldn't be necessary with a non-stick, silicone tin.

Best mince pies ever

MAKES 12-18 **PREP** 30 mins **COOK** 20 mins **EASY** ✨ before baking

for the pastry

225g butter, diced
350g plain flour
100g golden caster sugar

for the mincemeat

280g mincemeat (see right)
1 egg, to glaze
icing sugar, to dust

1 To make the pastry, rub the butter into the flour, then mix in the caster sugar and a pinch of salt. Combine the pastry into a ball using your fingertips – don't add liquid – and knead it until it is crumblly but roughly holding together. You can use the dough immediately, or chill for later.

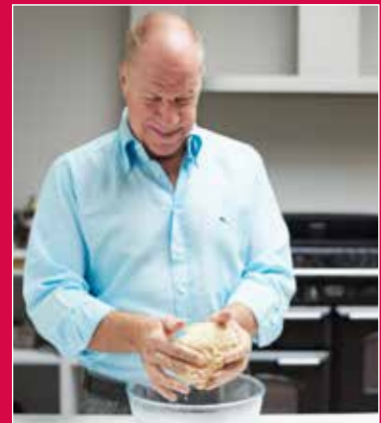
2 Heat oven to 200C/180C fan/gas 6. Line a 12-hole tartlet tin (or two if your tins are shallow) by pressing small walnut-sized balls of pastry into each hole pushing and pressing until the pastry goes all the way up the sides of the tin. Perfect edges are not essential, as you can see in the picture. Divide the mincemeat between the pies.

3 Take slightly smaller balls of pastry than before and press out in the ball of your hand to make round lids, big enough to cover the pies. Top the pies with their lids, pressing the edges gently together to seal – you don't need to seal them with milk or egg as they will stick on their own. *The pies can now be frozen for up to one month.*

4 Beat the egg and brush the tops of the pies. Bake for 20 mins until golden. Leave to cool in the tin for 5 mins, then remove carefully (this is crumblly pastry) and place on a wire rack. To serve, dust with icing sugar. *Will keep for three-four days in an airtight container.*

PER SERVING (18) 234 kcal • fat 11g • saturates 7g • carbs 30g • sugars 15g • fibre 1g • protein 2g • salt 0.5g

Orlando Murrin, food writer and former *Good Food* editor, has run gastro-hotels in France and Somerset. [@OrlandoMurrin](https://twitter.com/OrlandoMurrin)



gf customise it...

Mincemeat – homemade or bought?

● There's nothing difficult about making your own mincemeat, and there are several recipes at bbcgoodfood.com. Once you've shopped for the ingredients, it's just a case of mixing, stashing in jars and leaving for a couple of weeks for the flavours to develop. (Even easier, I find, is to put it in a plastic box in the fridge.)

As for bought mincemeat, the most common faults are oversweetness and mushiness. Both of these can be overcome...

● To cut sweetness, add the zest of a lemon and orange, a small knob of fresh ginger, grated, and 1 tbsp brandy or rum.

● If the mincemeat looks mushy, stir in an eating apple, peeled, cored and grated, and a handful of dried cranberries.



So easy,
you don't
even need
a rolling
pin!

Where did this recipe come from?

This pastry recipe was confided to me by an excellent cook from Newcastle, who called it 'German dough'. She told me that she had hot hands and could not make pastry – except for this version, which gets better the more you work it. 'It's so easy to make,' she declared, 'you can throw it at the wall'.

Some cooks panic because the mixture seems so crumbly, but the secret is to keep working it – not to add liquid. Rely on the warmth of your hands to bring the mixture together.



FLAVORED BUTTERS

A GASTRONOMY SECRET



*Black Olive butter, butter with nuts, garlic, or citrus....
European butter is a product full of surprises and can come in
a range of unexpected flavors,
By flavoring your butter, you can sublime the simplest dishes!*

SWEET & SAVORY FLAVORING

“Beurre maître d’hôtel” (parsley and lemon butter) or “Café de Paris” (mustard, spices and herbs) for grilled meats, anchovy butter or salmon butter for toast, butter with sage for gnocchi and ravioli, citrus butter for crêpes Suzette... Refined treats and inspired dishes halfway between tradition and modernity, flavored butter can be used equally in both sweet and savory dishes. On the French and international gastronomic scenes, flavored butters are inspiring chefs, making the simplest dishes sublime and creating alchemy with unusual flavors.

MANY WAYS TO ENJOY YOUR FLAVORED EUROPEAN BUTTER

Crafted into small pats, placed on a beautiful piece of grilled meat, the herb-flavored butter melts slowly, releasing its fragrances under the effect of heat, while butter with hints of lemon zest seeps in to the small cavities of a milletrous Moroccan cepes. As for the array of flavored butters offered simply to spread, they come in a range of unexpected flavors: matcha tea butter that livens up anchovy fillets pickled with lime on homemade crackers; black olive butter on toast for dipping in a boiled egg, or butter with nuts and fennel seeds to accompany thin slices of cheese on rye bread.



BUTTER PISTACHIOS HAZELNUT

*Cooking butter for glazed vegetables
(turnips and artichokes)
Butter for milletrous cepes or
pan-fried scallops*

100g of unsalted semi-salted butter
14g of powdered Iranian pistachios
15g of Piedmont hazelnuts, dry
roasted in a skillet, cooled and
crushed coarsely
Mix well and store in a cool place



BUTTER WITH ZEST OF CITRUS

*Tasting butter on toast or brioche dish
Butter with oysters
Butter served on steamed fish*

100g of softened semi-salted butter
Zest of ½ an organic lemon
1 organic lime
1 organic clementine grated with a
micro plane
Mix well and store in a cool place

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COOKING WITH BUTTER IS A MAJOR BASIS OF EUROPEAN CULINARY HISTORY

More than 95% of chefs in France and Europe say that butter is essential for cooking and baking, especially for its flavor. Its malleable texture enables it to create audacious fantasies. This is why it is now widely used in cutting edge and refined dishes. But, above all, this aroma capturer has tickled the imagination of chefs, who create unusual, sophisticated recipes to surprise audiences of consumers who are becoming increasingly numerous and demanding. According to Eric Trochon, Meilleur Ouvrier de France 2011, "Butter is an incredible holder of aromas, the buttery note prolongs the taste of food in the mouth. It ennobles the simplest products and provides that little «French twist» which is essential for all other preparations."

THE RIGHT AMOUNT OF EUROPEAN BUTTER. AND A DASH OF EXPERTISE

Every chef has his own tips and secrets to use it wisely and in the right way. Above all, they recommend always choosing high quality butter containing 82% fat and, in particular, to avoid substitute products such as

vegetable fats and other blends. Using European butter ensures this high quality. Cooking with butter requires managing it as a raw material. In the same way as any other product, it has to be respected to preserve its qualities. Not overcooking it, not adding too much, to obtain the most flavorful dish, which must never leave an impression of fattiness or heaviness.

BUTTER IN MIDDLE EASTERN FLAVORS? WHAT A GOOD IDEA!

Cuisine is in perpetual movement. Worldwide, chefs are rewriting the traditional codes for more creative cooking. The secret to achieving a modern approach? Using adaptable products like European butter!

Chef Ahmad Fraijeh, from Riyadh, Saudi Arabia, told us: "European butter is a key ingredient for baking pastries as it gives them a more velvety texture. It also refines the taste and reveals gourmet flavors in any dish. This is why I always use European Butter for my sweet and savory creations".

Chef Ahmad Fraijeh reveals his secrets when working with European Butter:

As a chef, I would say that butter is an essential ingredient in most of the recipes; whether it is used in a sweet or savory preparation,

in a sauce or as an emulsion, plain or even flavored. When butter is used, it has the power to enhance the flavors of your ingredients and makes baked goods more tender. This is a flavor enhancer that brings an additional richness to your dish. But butter also brings a velvety and gourmet texture to your creations; a good example to illustrate the magic of

butter is to compare pastries & viennoiseries made with butter to the ones that are made without.

The ones using butter will have a softer and more tender texture. If you wish to create top pastries or dishes and impress your family,

I will always advise you to go for European butter and not any substitute! It is a unique qualitative product that will make your home pastries richer and more delicious! Ready, set, cook!



CHRISTMAS BRUNCH

*If you fancy going out on the 25th December,
this is the brunch for you.*

*eat well restaurant will be offering
their family friendly and festive brunch from
11:30 am - 3:30 pm on Christmas Day.*

Price: AED 140/person

Enjoy 1 + 1 brunch with 



For reservations contact 05447 66326 | info@dubaieatwell.com



health

Delicious recipes and top tips for staying in shape

quick fix

■ healthy in a hurry
page 80



easiest ever

■ Healthier midweek meals
page 84



how to have a

■ Healthier Christmas
page 88



■ Health news, page 83





Breakfast

Porridge with quick berry compote, figs & pistachios



SERVES 2 **PREP 5 mins** **COOK 5 mins** **EASY** **V**

150g porridge oats
100ml milk
120g frozen berries
½ orange, zested
and juiced

1 fig, sliced
1 tbsp pistachios,
toasted and
chopped

- 1 Put the oats, milk and 450ml water in a pan with a pinch of salt. Cook for about 5 mins until thick and creamy. Meanwhile, microwave the berries, orange juice and zest for 2-3 mins.
- 2 Divide the porridge between bowls and top each with the berry compote, fig and pistachios.

GOOD TO KNOW healthy • fibre • vit c • 1 of 5-a-day

PER SERVING 412 kcal • fat 10g • saturates 2g • carbs 62g • sugars 10g • fibre 9g • protein 13g • salt none

quick fix

healthy in a hurry

Even if you have a busy day ahead, you can still make time for nutritious meals. Try our three hassle-free dishes, all on the table in 20 minutes or less

recipes SOPHIE GODWIN *photograph* ROB STREETER



Lunch

Herby Persian frittata

GLUTEN
FREE

VIT C

2 OF
5-A-DAY

SERVES 2 PREP 10 mins COOK 10 mins EASY V

3 eggs
 ½ tsp baking powder
 ¼ tsp turmeric
 1 small pack of coriander and parsley, roughly chopped
 ½ small pack dill, roughly chopped
 4 spring onions, thinly sliced
 1 tbsp currants or barberries, if you can find them
 1 tbsp toasted walnuts (optional), roughly chopped
 1 tbsp cold pressed rapeseed oil
 30g feta, crumbled sliced

1 Heat grill to high. Whisk the eggs together in a large bowl, add the baking powder and turmeric, then season with salt and pepper. Stir in most of the herbs, then add the spring onions, currants and walnuts.

2 Drizzle the oil into a small ovenproof, non-stick frying pan over a medium heat. Pour in the herby egg mixture and cook for 8-10 mins until the egg is nearly set, then put the frittata under the grill for a final minute until cooked through. Sprinkle over the remaining herbs and the crumbled feta to serve.

GOOD TO KNOW healthy • low cal • folate • vit c • 2 of 5-a-day • gluten free

PER SERVING 198 kcs • fat 11g • saturates 2g • carbs 9g • sugars 6g • fibre 3g • protein 14g • salt 0.7g



Dinner

Steak, beetroot, horseradish & warm lentil salad

CALCIUM

IRON

4 OF
5-A-DAY

SERVES 2 PREP 10 mins COOK 10 mins EASY

1 tbsp hot horseradish sauce
 2 tbsp Greek yogurt
 ½ tsp honey
 1 lemon, juiced
 200g fillet steak
 1½ tbsp cold pressed rapeseed oil
 2 garlic cloves
 200g frozen peas
 250g pouch pre-cooked puy lentils
 120g runner beans, sliced
 200g pre-cooked beetroot, cut into wedges
 ½ small pack dill, chopped
 two handfuls rocket

1 Whisk together the horseradish, yogurt and honey. Season and add lemon juice to taste.

2 Season the steak on all sides with a little salt and black pepper. Heat 1 tbsp oil in a non-stick frying pan. Add the steak and cook to your liking, 2-3 mins on each side for medium rare. Set aside to rest.

3 Put the pan back on the heat, add the remaining oil, lightly crush in the garlic, then tip in the peas, lentils, beans and beetroot. Cook for a few mins, stirring, until the peas and beetroot are warmed through. Remove from the heat, then stir through the remaining lemon juice, dill and rocket.

4 Thinly slice the steak. Divide the lentil salad between two plates, nestle in the steak and drizzle over the dressing.

GOOD TO KNOW healthy • low cal • calcium • folate • iron • 4 of 5-a-day

PER SERVING 496 kcs • fat 13g • saturates 4g • carbs 44g • sugars 20g • fibre 16g • protein 42g • salt 1.6g





New Year's Eve White Party



RING IN 2019 **AT DUBAI'S MOST GLAMOROUS** **WHITE PARTY UNDER THE STARS**

The event will take place at Rixos beach, featuring the biggest open buffet in Dubai, live entertainment including the band, dance show & DJs to keep you partying till morning.

The highlight of the night are spectacular views and firework displays on the Palm & biggest Ferris Wheel in the world, Ain Dubai.



For more information & bookings contact
reservation.premiumdubai@rixos.com or 04 520 0000

Health news

Health news covering everything from ingredients and dishes to advice and new products and restaurants to try



All-natural Urth Caffe opens at City Walk

Since first opening its doors in 1991 on the shores of Manhattan Beach, Los Angeles, Urth Caffe has established itself as the leading organic heirloom coffee roaster in the States, winning an array of loyal fans including Kylie Jenner and Hayley Baldwin. Following its considerable success in Los Angeles, Japan and more recently Saudi Arabia, Urth Caffe has opened its latest venue at Dubai's City Walk. Urth Caffe proudly uses all-natural ingredients of the highest quality across its signature lines of coffees and teas, all of which are 100% chemical free. Standing strong with beliefs and core principles of maintaining the upmost environmental care and sustainable agriculture practices in the production of its goods, Urth Caffe's goal is to offer the healthiest possible dishes for its customers, farmers and planet.

Signature dishes from its health-focused fare include the vegan chocolate cake and the caravan kale salad. Other highlights include matcha pancakes and of course the in-house wood fire pizza oven which produces the best wild mushroom pizza in town.

Kibsons launch healthy DIY boxes by Chef Jenny Morris



Making eating healthily easy and convenient, Kibsons delivers handpicked fresh produce with free delivery directly to your door, and to make things even more convenient they've introduced ready-to-make DIY recipe boxes, filled with ingredients

chosen by chef Jenny Morris to make delicious meals.

Jenny's recipes boxes include meals like a delicious peri-peri chicken dish, two salads (a silky eggplant number and a cool, classy salmon and celeriac dish), not forgetting a hearty frittata that features a delicious collaboration between taro and smoked cheddar. The boxes start at Dhs45 and serve 2 or people, depending on the box. To order online or for more information, visit kibsons.com or call +971 800 5427667.

DID YOU KNOW?

Up your intake of anthocyanins



All brightly coloured fruit and vegetables contain antioxidants – compounds that play a key role in protecting our bodies – but many naturally purple-hued foods contain a certain type of antioxidant called anthocyanins.

These are plant pigments that give fruit and veg their deep red, purple or blue colour. While studies are still ongoing, previous research has linked anthocyanins to a wide variety of health claims, including increased longevity, cardiovascular health and cognitive function.

Anthocyanins are found in foods including acai berries, blackberries, blackcurrants, and blueberries, as well as aubergine (in the skin), red cabbage and cherries.

easiest ever

healthier midweek meals

Try these lighter dinners during the indulgent festive season – they're quick, simple and budget-friendly

recipes CASSIE BEST *photographs* ROB STREETER



Harissa-crumbed fish with lentils & peppers

SERVES 4 **PREP 15 mins**
COOK 15 mins **EASY**

2 x 200g pouches cooked Puy lentils
200g jar roasted red peppers,
drained and torn into chunks
50g black olives, from a jar,
roughly chopped
1 lemon, zested and cut into wedges
3 tbsp olive or rapeseed oil
4 x 140g cod fillets (or another
white fish)

100g fresh breadcrumbs
1 tbsp harissa
½ small pack flat-leaf
parsley, chopped

■ Heat oven to 200C/180C fan/
gas 6. Mix the lentils, peppers,
olives, lemon zest, 2 tbsp oil and
some seasoning in a roasting tin.
Top with the fish fillets. Mix the
breadcrumbs, harissa and the
remaining oil and put a few

spoonfuls on top of each piece
of fish. Bake for 12-15 mins until
the fish is cooked, the topping is
crispy and the lentils are hot.
Scatter with the parsley and
squeeze over the lemon wedges.

GOOD TO KNOW low cal • fibre • 1 of 5-a-day
PER SERVING 425 kcs • fat 13g • saturates 1g •
carbs 34g • sugars 2g • fibre 8g • protein 38g •
salt 2.0g

Cavolo nero, meatball & cannellini soup

SERVES 4 **PREP 15 mins**

COOK 25 mins **EASY** ✨

2 tbsp olive oil or rapeseed oil
 6 sausages (we used Cumberland)
 1 red onion, chopped
 3 garlic cloves, crushed
 ½-1 tsp chilli flakes (optional)
 200g bag cavolo nero, kale or other hardy greens, chopped
 2 x 400g cans cannellini beans
 1 chicken stock cube
 1 lemon, zested, plus juice of ½

■ Heat the oil in a large pan and squeeze the sausagemeat into the pan in rough meatball shapes – you should get about five meatballs from each sausage. Discard the sausage skins. Fry the meatballs until browned all over, then scoop onto a plate. Add the onion to the pan and cook for about 8 mins until softened, then stir in the garlic and chilli flakes (if using) and cook for a further minute.

■ Add the remaining ingredients to the pan along with the meatballs and 700ml hot water. Season and stir, then cover and simmer for 8-10 mins until the greens have wilted and the meatballs are cooked through. Add a little more water if you want a soupier consistency. Serve in shallow bowls with crusty bread.

GOOD TO KNOW fibre • vit c • 2 of 5-a-day
PER SERVING 470 kcals • fat 27g • saturates 8g •
 carbs 34g • sugars 6g • fibre 6g • protein 19g • salt 2.3g



Sweet potato nachos

SERVES 2 **PREP 15 mins**

COOK 35 mins **EASY** **V**

3 small sweet potatoes

(about 600g)

1 tbsp rapeseed oil

400g can black beans, drained

100g tomato salsa

40g cheddar, grated

1 avocado

1 lime, juiced

small bunch coriander, leaves

picked and roughly chopped

½ red onion, finely chopped

■ Pierce the potatoes a few times and microwave for 10 mins or bake at 180C/160C fan/gas 4 for 40 mins.

■ Heat (or increase) oven to 200C/180C fan/gas 6. Halve each potato and scoop out roughly half the flesh to save for another meal (you can mash and freeze it). Cut the potato skins in half lengthways, then season and rub with the oil. Line a roasting tin with baking parchment, arrange the potato skins

in a single layer and bake for 15 mins until starting to crisp.

■ Scatter over the beans, salsa and cheese and return to the oven for 10-15 mins until the cheese is bubbling. Chop the avocado and toss in the lime juice. Top the potato skins with the avocado mix, coriander and red onion.

GOOD TO KNOW calcium • fibre • vit c •

3 of 5-a-day • gluten free


PER SERVING 691 kcals • fat 30g • saturates 8g • carbs

79g • sugars 36g • fibre 21g • protein 16g • salt 1.5g





Chickpea & roasted parsnip curry

SERVES 4 **PREP 15 mins**
COOK 30 mins **EASY** **V** 

4 large parsnips, cut into batons (about 500g)
2 tbsp vegetable oil or sunflower oil
2 tsp cumin seeds
1 onion, chopped
bunch coriander, leaves picked and stalks very finely chopped
3 tbsp curry paste (we used balti)
2 x 400g cans chickpeas, drained
400ml coconut milk

2 limes, 1 juiced and 1 cut into wedges
yogurt, rice or naan bread, to serve

■ Heat oven to 200C/180C fan/gas 6. Put the parsnips in a roasting tin and toss with half the oil, the cumin and some seasoning. Roast for 25-30 mins until softened.
■ Heat the remaining oil in a pan. Cook the onion and coriander stalks for 15 mins, or until really soft and caramelising. Stir in the curry paste and cook for 1 min, then add the

chickpeas and coconut milk. Simmer for 10 mins until the sauce reduces and clings to the chickpeas. Add the lime juice and season again to taste, if you like.

■ Top with the parsnips, coriander leaves and lime wedges and serve with yogurt, rice or naan bread.

GOOD TO KNOW **vegan** • folate • fibre • iron •
2 of 5-a-day • gluten free
PER SERVING 517 kcal • fat 30g • saturates 16g
• carbs 41g • sugars 12g • fibre 15g • protein 14g •
salt 0.5g

HOW TO HAVE A healthier Christmas

We're all for indulgence over the Christmas period, but what if you could enjoy yourself and feel fantastic at the same time? Try our top tips and clever swaps...

words SARAH LIENARD

Healthy party picks

Buffet nibbles are notoriously packed with salt, sugar and fat. Snack smarter at your festive celebrations with these simple swaps from nutritional therapist, Kerry Torrens...

Choose...



Bread sticks

Instead of...



Cheese straws



Cocktail sausages



Mini sausage rolls



Sushi



Spring rolls



Olives



Salted peanuts



Tiger prawn skewers



Prawn crackers



Party season survival

Our nutritional therapist, Kerry Torrens, shares her secrets to feeling great during the hectic party season.

1. Breakfast is key, so start the day with a generous bowl of porridge, topped with a dollop of yogurt and a sprinkle of cinnamon for added flavour. Porridge stabilises blood sugar levels, helping to control your appetite later in the day.

2. Stay hydrated. Aim for 6-8 glasses of water or herbal tea per day. Even mild dehydration can lead to a headache.

3. Snack sensibly. Arriving at a party ravenous makes it much harder to resist overindulging in canapés, so a well-timed snack can make all the difference. Try a small pot of plain yogurt with a sliced banana – the protein in the yogurt helps to line your stomach and delay the effects of the first glass of wine, while the potassium-rich banana helps offset any salty snacks such as olives, crisps or salted nuts. Other good choices include granary toast with nut butter or a bowl of muesli with milk.



4. Back away from the buffet. Try to slow down, savour your food and move away from the table as soon as your plate is full to avoid non-stop grazing. Don't feel that you have to sample everything – the greater the choice of food on offer, the more calories you're likely to eat. Instead, choose three or four options and enjoy.



VISIT

Oman's haven of serenity and sustainability

Perched 2,000 metres above sea level in the western Al Hajar Mountain range, Alila Jabal Akhdar is the perfect destination for those who love nature paired with farm-to-table meals, providing a haven of serenity amidst one of Oman's most breathtaking mountain landscapes and fresh, clean, unpolluted air.

If ever inspiration were needed along the journey towards becoming zero waste in an effort to protect the earth, one need only look to the pristine surroundings of Alila Jabal Akhdar.

As part of its commitment to sustainability and to ensure that it is as efficient and eco-friendly as possible, the hotel has initiated four R's of zero waste – reduce, reuse, recycle and rot (compost). Its zero-waste drive is more than just a noble aspiration; Alila Jabal Akhdar has signed a waste management contract with Oman Recycling Services LLC and is now processing all waste on a weekly basis.

As part of the larger plan, the hotel has successfully diverted more than 81,880 kg of food waste, removed 53,728 kg of solid waste and roughly 3,645 litres of chemicals, partial soaps and amenities collected from rooms over the year in 2017-18.

While the hotel's restaurant is implementing single-stream recycling to make recycling easier for both staff and its operations, all food waste produced by the hotel is composted and provides vegetable waste oil back to the hotel's organic farm. In addition, the restaurant has built its menu entirely around sustainable practices, farm-to-table meals, as well as waste and plastic reduction.

On top of its efforts to minimise plastic usage in the property, Alila Jabal Akhdar uses its own refillable glass water bottles and VOSS water in the guestrooms and meeting venues. To keep joggers and its little Butterfly Trail adventurers hydrated during their activities outside, water is stored and dispensed in traditional Omani jahlas (clay pots). Other green initiatives include solar power to heat the hotel's hot water supply, which in turn is recycled to irrigate the grounds.

For an escape that's simultaneously serene and sustainable, head to Alila Jabal Akhdar.

Meet Chef Danny



Danny Wilkinson recently joined the Alila Jabal Akhdar team as the resort's new Executive Chef. With 12 years of experience under his belt, Danny brings the best of his culinary

ingenuity to the resort.

British-born, Danny built the early years of his culinary career in gastropubs and casual restaurants, before moving on to five-star hotels and Michelin-starred establishments, trained by some of the world's top chefs.

Drawing on his experience in both fine and casual dining, and a world of different cuisines, including British, European, American and Middle Eastern, Chef Danny believes in using the best of his knowledge to create great food that is not only moreishly tasty but presented invitingly too. As the Executive Chef, Chef Danny oversees the hotel's ongoing commitment to sustainability. All food waste produced by the hotel is composted and provides vegetable waste oil back to the hotel's organic farm. In addition, the restaurant has built its menu entirely around sustainable practices, farm-to-table meals, as well as waste and plastic reduction.



ST REGIS
ABU DHABI

An Exquisite New Year's Eve on the Beach at Nation Riviera

This year, book a Superior Room for 31st December 2018, dance the night away at Nation Riviera Beach Club and enjoy a well-deserved lie-in going into the New Year. We promise an exquisite stay and an all day delicious New York Style breakfast – the perfect way to begin 2019 in Abu Dhabi.

Overnight Stay & Beach Party Access

From AED 3700** for two persons includes full access to the New Year's Eve Beach Party, an overnight stay in a Superior Room and New York Breakfast.

Beach Party Access only

AED 750.00* incl. soft beverages (children 5 – 12 years AED 375.00*)

AED 950.00* incl. house beverage package

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For information and reservations,

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*Prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes

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GOURMET LIFESTYLE



TRAVEL

**Ritz Carlton Abu Dhabi
Grand Canal, p92**



AWARDS

**BBC Good Food Middle East
Awards 2018, p98**



NEWS

Do you have a licence?, p120



ST LUCIA FOR FAMILIES

A green, serene Caribbean island, St Lucia is ideal for families. It's a centre of chocolate excellence with cookery lessons and other cacao-based experiences, plus plenty of dining options and high-octane activities

words SARAH BARRELL



Smoothies and chocolate are free-flowing at Sugar Beach

St Lucia doesn't have the refined foodie reputation of, say, St Barts, Anguilla or Barbados, but it boasts fresh dishes with local produce from green plantain and white fish, to seafood and superb tropical fruit that makes for child-pleasing smoothies (and adult cocktails). And unlike many Caribbean islands, gated

resorts don't define the tourist offering. There are plenty of local Creole/Caribbean restaurants that are casual, affordable and supremely family-friendly.

If you want to splash out, try Jade Mountain (jademountainstlucia.com), which looks like a location for a Bond film, the beautiful boutique resort Ladera (ladera.com), or the HQ of Hotel Chocolat, the Rabot Estate (hotelchocolat.com/uk/hotel-restaurants.html)

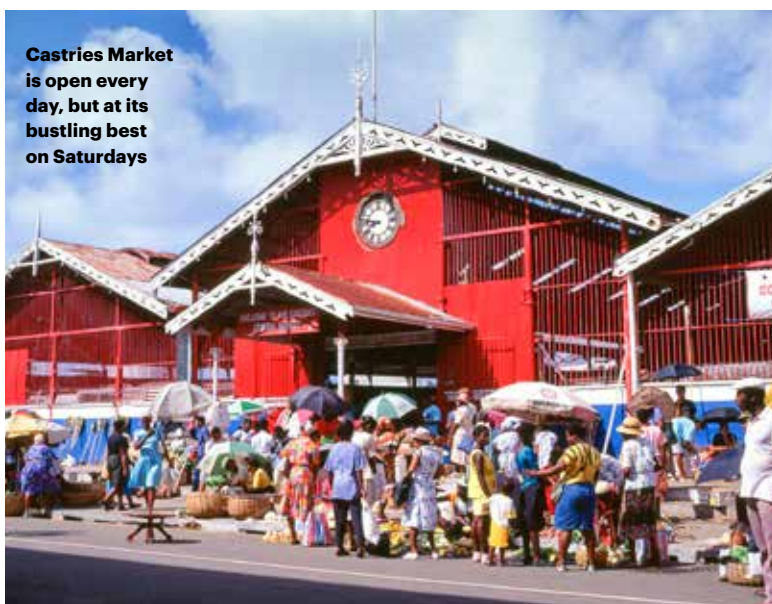
with its Tree-to-Bar Experience that gets children elbow-deep in chocolate-making. For parents that trust (or want time away from) their kids, its Boucan restaurant is a standout. Try a cacao bellini (Dhs51), then a fragrant cold soup of tomatoes, peppers, cucumber, finely ground cacao nibs and croutons (Dhs37), followed by a Boucan 'roti' (Dhs88) – a punchy, deconstructed twist on the traditional St Lucian lunch.

Sugar Beach (viceroymhotelsandresorts.com/en/sugarbeach) is a celeb-studded five-star that offers a VIP welcome to families, too. It curls around a white-sand bay set cinematically between St Lucia's arrowhead Piton mountains with white clapboard villas stacked steeply up the jungly mountainside.

Cookery lessons that include the chance to temper chocolate and make your own petit fours, under the guidance of local chef Owen Paul, are complimented by a kids' club that offers watersports, including snuba – a child-friendly scuba-snorkelling hybrid.

The island's hilly backbone isn't easily navigated on foot, so you may want to hire a car. Or, high-energy families may prefer to stay at the landmark beach resort Anse Chastanet (ansechastanet.com) that makes use of its vertiginous setting between the Pitons with professional competition-grade mountain bike trails through its old sugar plantation.

Alternatively, at the northern tip of the island you'll find Rodney Bay, where affordable guesthouses



Castries Market
is open every
day, but at its
bustling best
on Saturdays

and small resorts like Coco Palm (coco-resorts.com), with its 'wow' swimming pool, are within close walking distance of the smart marina, grocery shops and restaurants, along with such stellar stretches of sand as Reduit Beach.

Where to eat & drink

Sugar Beach is a resort that excels at interesting food choices for all the family, and kids' club events leave parents free to try the more grown-up offerings. The Terrace offers generous breakfasts, lunch and informal dinners, while the colonial Great Room does refined modern Caribbean fusion, and there's arty sushi at the Cane Bar. The casual toes-in-the-sand Bayside serves pizzas, salads and a tapas-style menu that includes a sticky octopus tostada that's a winner with kids, too. Pizzas around Dhs56, mains Dhs56-107, kids' menus from Dhs50.

Café Olé is one of the casual, wooden-decked restaurants overlooking Rodney Bay's smart marina. Inexpensive lunches, informal dinners and a range of coconut-based fruit smoothies (Dhs14), make this a firm favourite with families, along with wraps (Dhs20) and salads (Dhs32). Visit cafeolestlucia.com for more information.

Fish Fridays are a Caribbean tradition, combining a street party, food and music, and St Lucia's 'fish Fridays' are numerous. The most popular is Gros Islet's Jump Up, with rum shops, live DJs and BBQ—a plenty. Get there before sunset with the kids to avoid the crowds. **Anse La Raye's Fish Friday** is less raucous with grilled and fried fare including lots of local veggies (corn, plantain and breadfruit). More out of the way, **Dennery** is home to a thriving wet fish market (most mornings before noon), and hosts a Fish Fiesta on Saturdays (4pm till late). Eat fresh fish, crab, conch, lobster, shrimp and authentic Creole dishes served from little tents, backed by the sounds of soca, zouk, reggae and dancehall (Dhs14-46).

The Coal Pot is a St Lucia food landmark at the Vigie Marina, across the bay from Castries. Come for a casual lunch, or early for a more dressy but family-friendly dinner, with the best tables on the veranda right by the water. Menus are chalked up daily and might include such French-Caribbean staples as crab backs (spiced, stuffed crab), callaloo soup, figs and saltfish, mussels provençale and Coquille St Jacques. Dishes are around Dhs37 (tel: +1 758-452-5566).

Local knowledge

Tax and tips: Many restaurants charge 10% service charge along with 10% VAT, so be careful not to accidentally tip twice.

Road sense: With sheer peaks and hairpin bends into deep half-moon bays, St Lucia is spectacular, but pack travel sickness pills for the kids.

5 FUN FOODIE THINGS TO DO

1 Tree-to-Bar Experience, Hotel Chocolat

After a tour of the Rabot Estate's cocoa groves, learn how to crush nibs from its high-grade trinitario cocoa pods, grown, fermented and dried on site. Add sugar, butter and lots of elbow grease to produce a rich brown liquid that's left to set in a mould to produce your very own chocolate bar. The hotel and spa offer more adult-friendly relaxation. From Dhs233 per person.

2 Zip lines and Creole buffet at Morne Coubaril

Ride over the rainforest on zip lines, secured 20 feet up for cracking coastal and mountain views. Then have a Creole lunch of green banana, white fish, rice, peas and fried conch in the simple shack at this old sugar plantation (mornecoubarilestate.com). Up the road, Soufriere Sulphur Springs offers the gleeful chance to slather yourself in volcanic mud. soufrierefoundation.org

3 Castries Market Open every day but at its bustling best on Saturdays, this 19th-century market offers such exotic fruits as cherimoya (custard apple) and soursop. Take in the aromas of local cinnamon, star anise and nutmeg, and sample just-caught seafood and dishes like roti stuffed with curried veg, meat and potato pancakes, or baked breadfruit stuffed with spiced meats. Buy souvenirs, too, from iridescent hot sauce, even brighter sarongs and bullet-strong herby rums.

4 Catamaran cruise, Carnival Sailing

Enjoy some supervised snorkelling among tropical fish, then it's back on deck for local seafood grilled to order, canapés and a fine selection of international wines. A VIP treat, with half-day Explorer tours from Dhs280 per adult, Dhs140 for under-12s. Under-fives go free. carnivalsailing.com

5 Chocolate massage, Sugar Beach:

With its little rope bridges, the resort's Ewok-like village of thatched wooden spa cabanas set in the cliff-side rainforest, offer adventure as well as organic chocolate massages for kids (where tasting is encouraged), body wraps and scrubs. From Dhs140, for children five and up.



Pick raw cacao
in the Tree-to-
Bar Experience



VISIT

THE RITZ-CARLTON ABU DHABI, GRAND CANAL

We journey to The Ritz-Carlton Abu Dhabi, Grand Canal to experience culinary delights on offer, complete with grandeur and up-close, breathtaking views of the Grand Mosque.



Set upon 57 acres, The Ritz-Carlton Abu Dhabi, Grand Canal is the second largest Ritz Carlton property in the world. I kid you not, when I say checking-in to this five-star property is like checking-in to a small town within the capital.

With a whooping offering of 447 rooms, suites and private villas to choose from, luxury accommodation is aplenty here, not forgetting the nine restaurants located within the hotel and the addition of more F&B outlets at Venetian Village, which is connected to the property and all well within comfortable walking distance.

As far as hotel lobbies go, they don't come much grander than the one here. From dazzling chandeliers and luxurious marble floors, to a pianist playing a grand piano and magnificent views of the Sheikh Zayed Grand Mosque, the arrival experience oozes sheer grandeur.

Opulence aside, this hotel is very family-friendly. During our visit to the hotel, we saw a lot of families with young children who were having a great time. The expansive 1,600sqm outdoor pool is fantastic for keeping the little ones entertained all day long

– there's even a small water park area, neighboured by the 'Ritz Kids Club' building, where an extensive range of activities are available for children between the ages of 4 and 12.

Surrounded by beautifully landscaped gardens, the pool area backs onto a canal where hotels guests also have access to use of a private beach area.

DINING

Guests at The Ritz-Carlton Abu Dhabi are spoilt for choice when it comes to dining options, serving everything from poolside nibbles at Al Fresco, Afternoon Tea at Alba Lobby Lounge, to modern Asian food and fine dining steak.

For breakfast, brunch, lunch and dinner, Giornotte Restaurant, is the hotel's Mediterranean-inspired restaurant, designed to resemble a classic Mediterranean villa. The international buffet offers an extensive selection to please all tastes, from waffles, eggs, and cereals, to fresh pastries and cold cuts. We were pleased to hear that breakfast is served until 11am on weekends.

Recently re-launched at The Ritz-Carlton Abu Dhabi, Grand Canal, the



Giornotte weekly Friday brunch has returned with a host of new elements.

Brunch takes place every Friday from 1pm till 4pm, and while descending down the understated marble staircase from the lobby, food gourmards will immediately be greeted with the swinging rhythm of the new jazz duo, setting an ideal atmosphere for a relaxing weekend afternoon.

A new meat carving station is introduced serving gourmet favourites like wagyu prime rib, smoked veal belly, slow roasted duck breast, and Peruvian chicken barbeque. Not forgetting all-time favourites such as a live sear foie gras and scallops station, plus stations serving up freshly shucked oysters, succulent royal king crab legs and fresh Canadian lobster.

Building on the culinary journey, desserts are served from within the pastry kitchen, where guests can choose from the assortment of exquisite confectionary. Diners with a sweet tooth can indulge in the endless variety of sweet wonders, including live pop-corn and cotton candy stations, chocolate fountains, a metre-long cheesecake, chocolate fondues, tarts, cakes, palmiers and macaroons, to

name just a few. Brunch packages start from Dhs320 per person with soft drinks, while the children's' package is priced at Dhs90 for one a la carte item and one soft beverage for children aged 6 to 11 and children aged five and below dine with compliments of the hotel.

No trip to The Ritz-Carlton Abu Dhabi is complete without a visit to the contemporary Chinese restaurant, Li Jiang, where Southeast Asian classics are served in an energetic yet sophisticated space.

To start the dining experience, we'd recommend the sharing-style crispy half duck – the dish is cooked fantastically, with succulent Canadian duck. For mains, don't miss the melt-in-the-mouth honey-glazed Chilean sea bass, with chicken chow mien and a side of sautéed bok choy. Round-off the evening with indulgent mango sticky rice or deep-fried ice cream for dessert.

There's also a traditional Lebanese restaurant called Mijana, that serves the best Arabic classics from an impressive theatrical fashion kitchen. Enjoy cold mezzeh dishes of lamb loin-topped hummous, baba ganoush, lebneh bil tum, and spanekh bil zait, with a side of fatoush salad to begin, then dive into a generous dish of Arabix mixed grill, featuring shish tawook, kabab halabi, lamb chops and

lahem meshui. Finish with the most delicious serving of um Ali – a puff pastry milk pudding topped with nuts.

If you're journeying to The Ritz-Carlton Abu Dhabi for a romantic weekend with your loved one, treat yourselves to a private dinner on the beach. It's the epitome of romance – an evening under the stars, with personalised butler service and a delectable four-course menu for two.

HEALTH & FITNESS

Offering an exclusive retreat for those seeking a relaxing environment to rejuvenate and refresh mind and body, ESPA at Venetian Village boasts revitalising treatments. Facilities include 15 treatment rooms, a plunge pool, hammam slab, steam and sauna rooms, a dedicated consultation space, relaxation lounge, private beach and more. After your treatment, head to Alba Lobby Lounge where you can sip on the finest, refreshing teas while enjoying savoury Hors d'oeuvres, scones and chocolate treats during Afternoon Tea, which takes place daily from 2pm till 5pm and is priced at Dhs160 per stand.

STAY

The Ritz-Carlton Abu Dhabi, Grand Canal

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The logo for the BBC Good Food Middle East Awards 2018 is centered on a bright orange background. It features the BBC logo in three small squares at the top left. Below it, the word 'goodfood' is written in a large, white, lowercase serif font. To the right of 'goodfood', the words 'Middle East' are written in a smaller, white, uppercase sans-serif font. Below 'goodfood', the word 'AWARDS' is written in a large, white, uppercase serif font, and '2018' is written below it in a slightly smaller, white, uppercase serif font. The entire text is framed by two white, curved lines that resemble a stylized arch or a partial circle.

BBC goodfood Middle East AWARDS 2018

Comprised of 67 individual categories, *The BBC Good Food Middle East Awards* celebrate the best in food from across the region annually. Now in its ninth year, the event saw finalists and industry professionals come together for a glittering evening of celebration on November 27, 2018 at The Ritz Carlton, JBR, where winners were revealed to the F&B leaders from across the Middle East.

This year, more than 111,000 *BBC Good Food Middle East* readers voted for their favourites over a six-month period, making it a true consumers choice award.

The Awards are designed to recognise *BBC Good Food Middle East's* readers opinions about the best in class across the region – taking into consideration food quality, location, ambience, price, service and entertainment standards.

Sophie Voelzing, editor, BBC Good Food Middle East said: "These consumer choice Awards give our readership a voice, and it's so rewarding for all finalists and winners involved, to be openly supported by their loyal customers."

Through hard work and determination, F&B teams across the Middle East have put the region – Dubai in particular – on the map as a culinary destination in recent years, and it's so important that they are recognised for this."

Here we share with you a glimpse of the star-studded event, and celebrate achievements of the Middle East's culinary scene.

BBC Good Food Middle East would like to congratulate all nominees, finalists and winners!



**BEST AFRICAN
RESTAURANT**



WINNER

Tribes

**BEST
AFTERNOON TEA**



WINNER

Rhodes W1

**BEST AMERICAS &
CARIBBEAN RESTAURANT**



WINNER

Waka Restaurant & Bar

**BEST
BEACH CLUB**



WINNER

RIVA

**BEST BREAKFAST
RESTAURANT**



WINNER

Tashas

**BEST BRITISH
RESTAURANT**



WINNER

Great British Restaurant

BEST BURGER



WINNER

The Beast burger - Burger
& Lobster

BEST BUSINESS LUNCH



WINNER

Bistro Des Arts

BEST CAFÉ - ABU DHABI



WINNER

Le Café

BEST CAFÉ - DUBAI & NORTHERN EMIRATES



WINNER

Shakespeare & Co.

BEST CASUAL BRUNCH



WINNER

McGettigan's

BEST CASUAL DINING RESTAURANT - SAUDI ARABIA



WINNER

Al Orjouan

BEST CURRY



WINNER

Mutton brisket curry
- Tresind

BEST DINING EXPERIENCE



WINNER

Carnival by Tresind

BEST FAMILY BRUNCH



WINNER

City Brunch at
The Market

BEST FAMILY-FRIENDLY RESTAURANT



WINNER

Reform Social & Grill

BEST FINE DINING BRUNCH



WINNER

Prime68

BEST FINE DINING RESTAURANT - ABU DHABI



WINNER

Marco Pierre White
Steakhouse & Grill

Celebrate the season

Delight in festive joy this season with WAFI Restaurants



Once again, this year WAFI Restaurants at WAFI Pyramids stays true to its word by offering fantastic experiences in all of their superb venues, featuring the very best in culinary delights, live entertainment and sensational party options.

If you don't fancy any of the set party options, Marcos and Thai Chi will still be offering food from their great à la carte menus throughout the festive season, including Christmas Day.

You can count on WAFI to provide a fabulous experience for this year's festivities.

Christmas Day at Carter's

An absolutely amazing spread awaits all Christmas Day guests at Carter's. The buffet will offer an ample selection of cold platters and salads, a breakfast station and a delicious carvery including traditional Christmas turkey with all the trimmings and prime roast beef and Yorkshire pudding. Carter's special festive dessert selection will include mince pies, chocolate log and Christmas pudding with brandy butter.

Santa Claus will be visiting Carter's on Christmas Day, full of festive cheer and offering presents to all the good boys and girls.

Taking place from 12pm till 4pm, with packages starting at AED 350, AED 95 for children aged 6-12, and below 6 years free of charge, including gift from Santa.

NEW YEAR'S EVE CELEBRATIONS

Carter's

Head to Carter's for the countdown party from 7.30pm to 12am, featuring an à la carte menu. All Carter's guests have complimentary access to the celebration party at Seville's from midnight.

Asha's

Welcome 2019 with a Bollywood themed buffet dinner and party at Asha's Indian restaurant from 8pm till 3am, with packages starting from AED 275 per person, AED 175 for children aged 6-12 and children under 6 years eat for free.

Seville's

Celebrate the New Year at Spanish restaurant, Seville's, from 7.30pm till 3am where you'll be entertained all night long with a live DJ and a fabulous party atmosphere, while a sumptuous buffet dinner is served. Packages start from AED 250 per person.

GROUP CHRISTMAS PARTIES

Make your Christmas party extra special this year and let WAFI's dedicated events team help take the stress out of arranging your Christmas get-together. With six fantastic restaurants to choose from plus WAFI's amazing Rooftop Gardens, the only problem you will have this Christmas is deciding where to host your party.

**BEST FINE DINING
RESTAURANT -
BAHRAIN**



WINNER

Rasoi by Vineet

**BEST FINE DINING
RESTAURANT -
DUBAI**



WINNER

Galvin Bistrot & Bar

**BEST FINE DINING
RESTAURANT -
OMAN**



WINNER

Juniper

**BEST FRENCH
RESTAURANT**



WINNER

Bleu Blanc by David Myers

**BEST GROCERY
DELIVERY SERVICE**



WINNER

Kibsons

BEST HAPPY HOUR



WINNER

Lock, Stock & Barrel

BEST HEALTHY EATING RESTAURANT



WINNER

Eat Well

BEST HOMEGROWN RESTAURANT



WINNER

Kishmish

BEST INDIAN RESTAURANT



WINNER

Carnival by Tresind

BEST ITALIAN RESTAURANT



WINNER

Quattro Passi

BEST JAPANESE RESTAURANT



WINNER

Katsuya by Starck

BEST LADIES NIGHT



WINNER

STK

BEST MEAT RESTAURANT



WINNER

World Cut Steakhouse

BEST MEDITERRANEAN RESTAURANT



WINNER

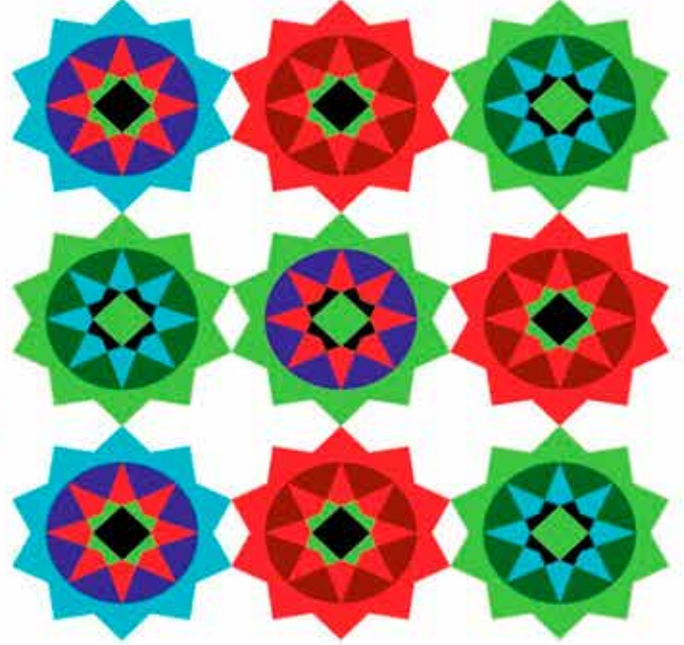
Seville's

BEST MIDDLE EASTERN RESTAURANT - ABU DHABI



WINNER

Byblos Sur Mer



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**BEST MIDDLE EASTERN
RESTAURANT - OMAN**



WINNER

Al Tanoor

**BEST NEW
RESTAURANT**



WINNER

Little Miss India

**BEST PAN ASIAN
RESTAURANT**



WINNER

Buddha Bar

**BEST PARTY
BRUNCH**



WINNER

Yalumba

BEST PIZZA



WINNER

Pitfire Primo -
Pitfire Pizza

BEST PUB FOOD



WINNER

Bridgewater Tavern

BEST ROAST DINNER



WINNER

Bread Street Kitchen

BEST ROMANTIC RESTAURANT



WINNER

Pierchic

**BEST SEAFOOD
RESTAURANT**



WINNER

Ossiano

**BEST STAYCATION
EXPERIENCE - ABU
DHABI**



WINNER

The St. Regis Saadiyat
Island Resort

**BEST STAYCATION
EXPERIENCE - DUBAI &
NORTHERN EMIRATES**



WINNER

The Cove Rotana

**BEST STAYCATION
EXPERIENCE -
KUWAIT**



WINNER

Four Seasons Hotel Kuwait at
Burj Alshaya

BEST STAYCATION
EXPERIENCE - OMAN



WINNER

Shangri-La Al Husn
Resort and Spa

BEST TAKEAWAY
DELIVERY APP



WINNER

Deliveroo

BEST THAI
RESTAURANT



WINNER

Thiptara

BEST MIDDLE EASTERN
RESTAURANT -
BAHRAIN



WINNER

Baharat

CHEF OF THE YEAR



WINNER

Luigi Vespero, Galvin

RESTAURANT OF THE YEAR - DUBAI



WINNER

Ossiano

BEST MIDDLE EASTERN RESTAURANT - DUBAI & NORTHERN EMIRATES

WINNER

Ewaan

BEST CASUAL DINING RESTAURANT - BAHRAIN

WINNER

Katsuya by Starck

BEST FINE DINING RESTAURANT - SAUDI ARABIA

WINNER

The Globe

BEST CAFÉ - BAHRAIN

WINNER

Swiss-Café Restaurant

BEST CASUAL DINING RESTAURANT - KUWAIT

WINNER

Olio

BEST FOOD TRUCK

WINNER

Salt

BEST CAFÉ - KUWAIT

WINNER

Crumbs

BEST STAYCATION EXPERIENCE - OMAN

WINNER

The Steak Company

BEST MIDDLE EASTERN RESTAURANT - KUWAIT

WINNER

Babel

BEST CAFÉ - OMAN

WINNER

Mani's Gourmet Café

BEST DESSERT

WINNER

Red Velvet Oreo Crunch Cake -
SugarMoo Desserts

BEST MIDDLE EASTERN RESTAURANT - SAUDI ARABIA

WINNER

Mama Noura

BEST CAFÉ - SAUDI ARABIA

WINNER

Café Bateel

BEST STAYCATION EXPERIENCE - BAHRAIN

WINNER

Crowne Plaza Bahrain

BEST CASUAL DINING RESTAURANT - ABU DHABI

WINNER

Parmigiana

BEST FINE DINING RESTAURANT - KUWAIT

WINNER

Salt Restaurant

BEST STAYCATION EXPERIENCE - SAUDI ARABIA

WINNER

Al Faisaliah Hotel



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ROBERTO SEGURA
Waka

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STK

LUIGI VESPERO
Galvin Dubai

CHEF OF THE YEAR 2018

Four of the region's best chefs, as voted by *BBC Good Food Middle East's* readership, battled it out in a mystery box cooking competition last month at The Emirates Academy of Hospitality Management, to earn the title 'Chef of the Year 2018' and a three-night stay at the 5-star Mövenpick Resort & Spa Jimbaran Bali

WINNER

LUIGI VESPERO

*Galvin
Bistrot & Bar*

ROBERTO SEGURA

*WAKA
Restaurant & Bar*

ALEXANDRE SZKARADKIEWICZ

*Bleu Blanc
by David Myers*

ERIC JUNG

*STK
Dubai*

MEET OUR FINALISTS!

With two and a half hours to produce a gourmet starter, main and dessert each, the chefs were equipped with a pantry full of essential ingredients, in addition to a mystery box full of produce, of which they were required to use a minimum of two items per course from the box.

Provided by Invest Northern Ireland, high-quality ingredients inside the mystery box showcased the best of Northern Irish produce, including Glenarm Organic salmon and Kettyle Irish Foods lamb.

Going head-to-head, the chefs were given 30 minutes of menu planning, before cracking on with their starters, which were due up one hour into the cook-off, then 45 minutes later their mains, and finally 45 minutes after, their desserts.

Served to a panel of industry experts, including Michael Kitts, Director of Culinary Arts at The Emirates Academy, Karl Devlin, business development manager, Invest Northern Ireland, and Stephen Wright, director of culinary, Marriott International Middle East & Africa, the dishes were judged on: technique, use of ingredients, presentation, creativity, and taste.

To ensure fairness, the competition was a blind tasting and chefs were given a number for the judges to identify them with. Up against the clock, in a new kitchen and mystery ingredients, the chefs took on quite a challenge!

After tough deliberation, the judges came to a final decision – revealing to Luigi Vespero, executive chef at Galvin Bistrot & Bar as BBC Good Food Middle East's Chef of the Year 2018 competition winner!



“I can’t describe how excited I am to be here – there’s some really great talent in the competition this year,” said **chef Luigi Vespero**.



Chef Alexandre Szkaradkiewicz revealed: “The competition was tough! You have the pressures of time, being in a new environment, and knowing that it’s to win the title ‘chef of the year 2018’ hanging over your head, so it’s quite a challenge.”



“It was a great experience. I started to panic once the tight timings started kicking in, but it was a fun and amazing experience,” said **chef Eric Jung**.



“Everyone wants to win a title like ‘chef of the year’ once in their life, so I feel really happy to be competing this year,” commented **chef Roberto Segura**.



WITH THANKS TO

Mystery Box Partner



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DO YOU HAVE A LICENCE?

Did you know that local law requires you to have a valid Dubai Licence in order to have an alcoholic beverage, transport or store alcohol in your home? We hear from the guys at African & Eastern to learn how easy it is to obtain a licence

Why do I need to apply for an Alcohol Licence?

Apart from the fact that by law you require an Alcohol Licence to have a drink, transport or store alcohol in your home – there are many additional benefits to having one! For example: You will receive vouchers worth AED 1,500 to spend at bars and restaurants around Dubai. You can shop online or at any one of our 16 conveniently located stores across the city 7 days a week. You will be able to access great value and the best offers when you shop with African + Eastern. Perhaps most importantly you will have peace of mind - with an Alcohol Licence in Dubai, you stay safe and stay legal

I have recently changed companies; do I need to renew my Alcohol Licence?

No. You will not need to renew your licence. But we will need to revalidate your licence with Dubai Police. So we will



African & Eastern opens new store in the Springs Souk Mall

A&E recently opened a brand-new store in the Springs Souk Mall next to Springs 7. The mall has Carrefour, plus various other dining and retail options, plus Reel cinemas is scheduled to open soon. The store, which offers more than 1,500 products, is open seven days a week from 10am to 9pm Saturday to Thursday, and 2pm to 9pm on Fridays. For more information, visit africaneastern.com.

your name when applying for an alcohol licence, then a NOC (No Objection Certificate) from the person named on the tenancy is required along with a passport and visa copy.

I live in Dubai, but a different emirate has issued my visa. Can I apply for an Alcohol Licence?

Yes. You will need a NOC letter from the respective Emirates' Police Department or Municipality when submitting your application. For example, a NOC from Abu Dhabi Tourism & Culture Authority if your visa is from Abu Dhabi and a NOC from Fujairah Municipality for Fujairah visa holders.

I live in Sharjah but work in Dubai and my visa has been issued in Dubai. What now?

You can only apply for an Alcohol Licence if you live in Dubai. Since you live in Sharjah, your application for an Alcohol Licence has to be processed by the Sharjah Police. You will also need an NOC from the Dubai Police Department.

I am working for a Free Zone company; do I need an NOC from a Free Zone Authority?

No. Free Zone Authorities charge a fee for a NOC. Instead just submit an original salary certificate from your place of work

Can I use my husband's Alcohol Licence?

As partners, both a husband and wife should have their own licences. You will only be allowed to buy alcohol in-store if the Alcohol Licence is in your name.

need to grab your, original licence, new visa and salary certificate OR Labour Contract Copy

If I do not have a tenancy contract, can I still apply for an Alcohol Licence?

Yes. If the tenancy contract is not under

WHY GET AN ALCOHOL LICENCE?

It's the law

The law of the land requires you to have a valid Dubai Licence to have a drink, transport or store alcohol in your home. For more information, visit alcohollicencedubai.com.

HOW TO GET A LICENCE

Apply online

Visit alcohollicencedubai.com and complete the save-as-you-go online application from the comfort of your couch! A&E will call when your licence is ready. It really is that simple!

A&E can help

If you prefer a more personal experience pop by any of the 17 Dubai-based A&E stores and were a member of their team can assist.

Delivered to your door

Call A&E toll-free on 800 CHEERS (243377) to have an Alcohol Licence pack delivered to you.

REQUIREMENTS

So if you're non-Muslim, over 21 years of age and ready to get started on your Alcohol Licence, here are the supporting documents you will need whether applying online or in person for a new application:

- Copy of your passport and residency visa
- Your Labour Contract (Issued by MOL) or original salary certificate
- Your tenancy contract
- A passport photograph

Competition



WIN!

A 2-night stay
for 2 adults at Al
Ain Rotana!

Win a two-night stay for two people inclusive of buffet breakfast at Zest All Day Dining and Hinky Dinks Fridays Brunch at Trader Vic's, worth AED 5,000!

Al Ain Rotana, the ultimate oasis escape, is a luxury five-star hotel nestled in the luscious Garden City of the Emirates and boasting six world-class dining options, and an award-winning Zen the spa.

Enjoy a taste of legendary cuisine and signature cocktails in an exotic atmosphere at Trader Vic's Al Ain. With a French-Polynesian style setting, friendly

and roomy, the adjoining Mai Tai bar is an ideal place to sit and chat while sipping one of the house specialty cocktails.

Why hop on a flight when you can get exotic flavours right here in Al Ain? Come down Fridays from 12:30 to 3:30 pm for a hearty brunch with colourful drinks and live tunes by our Cuban band at Trader Vic's Al Ain.

The prize draw for a two-night stay for two adults at Al Ain Rotana will be made at the end of December 2018. Prize certificate cannot be exchanged for cash, is not transferable, is not for resale. Booking in advance is required and subject to availability.

To be in with a chance of winning these prizes, visit our competitions page on bbcgoodfoodme.com, or simply scan this QR code with your mobile to directly to the website.

SCAN THIS QR CODE
TO GO STRAIGHT TO
OUR WEBSITE.



*Terms & conditions apply. Flights are not included in this prize. Employees of CPI Media Group are not eligible to enter. Winners will be selected on random basis from correct entries.



WIN!

**A 2-night stay
at Roda Al
Murooj!**

Win a two-night stay including breakfast at Roda Al Murooj worth AED 5,000!

Roda Al Murooj boasts one of the best locations in Downtown Dubai, at a stone's throw from the Dubai Mall and the iconic Burj Khalifa, there really is no better place to be situated for your stay in the city. Offering a variety of fantastic and varied dining experiences, guests can embark on a culinary journey from English gastro-pub Double Decker to delicious Lebanese cuisine at Tabule or the unmissable themed nights buffets at Pergolas.

Rooms and suites are designed with the guests' comfort in mind. With high quality furnishings and luxuriously designed spaces, classic rooms start at 33 m² with a large King

Size bed and spacious en-suite bathroom. The presidential suite boasts a magnificent 175 m² space equipped with all the desired amenities as well as an entrance hall, separate living and dining areas, two elegant bedrooms and its own private terrace with outdoor Jacuzzi. The floor to ceiling windows offer panoramic city views of the bustling city center.

Additionally, the property's Flow Health Club & Wellness Center wraps you in an ocean of calm, with a temperature-controlled outdoor swimming pool, a fully equipped gymnasium, steam, sauna, Jacuzzi and massage rooms, ensuring guests have the perfect space to sit back and relax.

The prize draw for a two-night stay including breakfast at Roda Al Murooj will be made at the end of December 2018. Prize certificate cannot be exchanged for cash, is not transferable, is not for resale. Booking in advance is required and subject to availability.

To be in with a chance of winning these prizes, visit our competitions page on bbcgoodfoodme.com, or simply scan this QR code with your mobile to directly to the website.

**SCAN THIS QR CODE
TO GO STRAIGHT TO
OUR WEBSITE.**



*Terms & conditions apply. Flights are not included in this prize. Employees of CPI Media Group are not eligible to enter. Winners will be selected on random basis from correct entries.

COMPETITIONS

Fabulous prizes, from dining vouchers to gourmet goodies, up for grabs.



Residence (JBR), the central Dubai location is the perfect escape whether you are traveling for business or pleasure.

WIN!

A LUXURY PENTHOUSE WEEKEND STAY WITH FRIENDS AT RAMADA PLAZA JUMEIRAH BEACH! WORTH AED2,000

Relax in the heart of Dubai's new business and leisure hub at the Ramada Plaza Jumeirah Beach hotel. Located beachside on the famous Jumeirah Beach



music and a selection of the finest steaks at West 14th.

WIN!

A DINING VOUCHER TO ENJOY AT WEST 14TH! WORTH AED500

Let the music fill the air! With spectacular views of the Dubai Marina and the loft-inspired atmosphere, get a chance to bring your friends where you can enjoy live



while mum and dad can explore a great selection of healthy and tasty options. Great tasting bites will also be available at the kids' food hub, along with exciting games and entertainment to keep them busy all afternoon.

WIN!

ONE OF TWO PLAY HOUSE KIDS' BRUNCH FOR 2 ADULTS AND 2 CHILDREN AT LIWAN RESTAURANT! WORTH AED500

Bring your little ones to party at Swissotel Al Ghurair's first ultimate little kids brunch, The Play House. Children can enjoy an afternoon filled with fun and surprises



WIN!

A DINING VOUCHER TO SPEND AT 800 DEGREES PIZZERIA! WORTH AED500

Indulge in the goodness of Neopolitan delights at any of our branches at Me'aisem City Centre and Mall of the Emirates branch.



WIN!

TWO NON-STOP SUSHI PACKAGES AT TASTE OF IRIS! WORTH AED500

A delectable dining experience awaits at Iris Dubai, every Wednesday from 8pm until 12am. Indulge in a non-stop selection of uniquely crafted sushi platters, served with edamame and a tataki or sashimi platter. Delight your

taste buds as we take you on a culinary journey sampling Iris' renowned and signature Maki rolls while you enjoy tunes by international resident DJ's Consoul Trainin & DJAD



WIN!

A DINING VOUCHER TO SPEND AT INDIE DIFC! WORTH AED500

Enjoy a dining experience at Indie DIFC valued at AED 500. Offering a cozy and antiquated space, Indie DIFC provides the perfect location to sit

back and relax whilst enjoying a tantalising meal. Enjoy eclectic global cuisine amidst a mix of funk, house, and classic indie tunes courtesy of international resident DJ's.



WIN!

A SUNSET DINNER AT KHYBER FOR 5! WORTH AED500

Satisfy your craving for a mouth-watering 3-course meal with a stunning sunset view and intimate surrounding.



To be in with a chance of winning these prizes, visit our competitions page on www.bbcgoodfoodme.com, or simply scan this QR code with your mobile to directly to the website.

*Terms & conditions apply. Employees of CPI Media Group and entrants below 21 years old are not eligible to enter. Winners will be selected on random basis from correct entries.



Christmas Eve and Day

Celebrate this Christmas with something a little different this year. Offering an enticing variety suitable for everyone's taste, gather friends and family for a fun-filled experience at Seasons restaurant in Pullman Jumeirah Lakes Towers.

Monday 24 December, 19.00hrs - 22.30hrs

Tuesday 25 December, 13.00hrs - 16.00hrs

AED 159 with soft drinks

AED 259 with house beverages

AED 99 for kids between 6-12

FOR RESERVATIONS OR INFORMATION

Pullman Dubai Jumeirah Lakes Towers
Cluster T, Dubai, United Arab Emirates
Tel 04 567 1159



pullman
HOTELS AND RESORTS

DUBAI JUMEIRAH LAKES TOWERS



A SEASON OF FESTIVITIES

It's the season to celebrate and Habtoor Palace, LXR Hotels & Resorts invites you and your loved ones to unwrap the festivities in style.

FESTIVE GARDEN

4th - 21st DECEMBER, 2018

Fun rides and attractions | Yuletide-themed food stalls

Festive gift stalls | Santa's Grotto | Daily Santa visit

FESTIVE CELEBRATIONS

Christmas Eve Feast | Christmas Day Brunch | A Festive Afternoon Tea

Festive Hampers | New Year's Eve Dinner

Book before 10th December and enjoy 20% off on all our festive packages

For more info call +971 4 275 1542 or visit alhabtoorcityhotels.com/festive

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